

EVENING MENU

STARTERS

Creamy Jerusalem artichoke soup w/ baked cod, apples & bacon

Shrimp cocktail a la Upstairs

Braised pork jaws w/ cauliflower puree & parsley pesto

MAIN COURSES

Fish of the day (ask your waiter)

Braised lamb shank w/ root crops, mashed potatoes & lamb sauce

Veal fillet w/ seasonal vegetables, blackberry sauce & pommes Anna

Pink-roasted duck breast w/ orange sauce & fried potatoes

Haunch of venison w/ mushroom sauté, potato croquettes & venison sauce

From the grill:

Boeuf bearnaise 250 grams w/ seasonal greens & roasted potatoes

Pepper steak 250 grams w/ seasonal vegetables & roasted potatoes

EXTRA LARGE STEAK (350 GR.) 85.00 KR. EXTRA.

OUR STEAKS ARE CUTS OF RIBEYE FROM URUGUAY

DESSERTS

Warm pear pie w/ marzipan & vanilla ice cream

White & dark chocolate mousse w/ fruits & strawberry coulis

4 variants of cheese w/ tapenade & pickled apricots

Starters 85 kr. / children 65 kr.

Main Courses 265kr. / children 105 kr.

Desserts 75 kr. / children 55kr.

(Children up to 12 years)

Children's menu (up to 12 years of age) – 85 kr.

Pasta Carbonara

Spaghetti Bolognese

Make your own burger with fried potatoes

Fish fillet fried in butter w/ fresh vegetables & potatoes

Food made with love

