

Small dishes

LIGHTLY CURED SCALLOP (P)

with Lemon Peel, Apple and
Browned Butter
Kr. 95,-

DELUXE SHRIMP SANDWICH (P)

on grilled Sourdough with burned
lemon Mayo, Lime and Herbs
Kr. 125,-

COD RILLETTE (P)

on crispy Lettuce with herbs, pickled
Lemon Peel and browned Butter
Kr. 95,-

BURRATA (V)

with Fresh Tomatoes and Herbs
Kr. 95,-

TRUFFLE TOAST

Sourdough, mushrooms,
ham and cheese
Kr. 110,-

PORTWINE PATÉ

Cornichons & Dijon
Kr. 85,-

GREEN PEA HUMMUS (VG)

with Asparagus and Sourdough
Kr. 65,-

GRILLED BREAD W/ DIP (V)

Soft Fetacreme w/Grapes
or

Whipped Cream Cheese
w/Ramson Oil
Your choice, Kr. 45,-

SPINACH & RICOTTA RAVIOLI (V)

with Green Asparagus, Parmesan
and Browned Butter
Kr. 150,-

PASTA PUTTANESCA (P)

Spicy Tomato Sauce
with Capers and Black Olives
Kr. 150,-

Snacks

NOCELLARA

OLIVES
Kr. 45,-

SMOKED & SALTED ALMONDS

Kr. 45,-

CHIPS

A selection of different
flavours
Kr. 45,- / 75,-

MIXED PLATE

Chips, Almonds, Olives
Kr. 95,-

SOURDOUGH WITH OLIVE OIL

Kr. 45,-

SNACK SAUSAGES

Mini Salami with
Parmesan
Kr. 65,-

Tartes Vinos 98,-

TRADITIONEL

Bacon, Onions and Parsley

PEAR (V)

Blue Cheese and Walnuts

GOATCHEESE

Grapes and Coppa

TRUFFLE (V)

Mushrooms and Truffle Salt

Charcuterie & Cheeses

THREE KINDS OF CHARCUTERIE *

Chef's choice
Kr. 145,-

THREE KINDS OF CHEESE *

Chef's choice
Kr. 145,-

MANGALITZA HAM PLATE

100 gr. Kr. 125,-
200 gr. Kr. 225,-

All platters served with sourdough
bread and olive oil

PLATTER

You order, we mix!
Cheese and /or meat
Enough for 1-
or a good snack for 2
Kr. 225,-

DELUXE PLATTER

Extra delicious Cheeses
and Meats with condiments
- enough for 2!
Kr. 450,-

Mangalitza (blackfoot) on the plate
Kr. 75,-

Sweet

RHUBARB TRIFLE (V)

with Crushed Macaroons, Whipped
Cream and Toasted Almonds
Kr. 85,-

THREE CHEESES (V)

With crackers and chef's choice
of Marmelade
Kr. 95,-

TIMS ORIGINAL DANISH RHUMBALL (V)

Kr. 35,-

Menu

SNACK

Olives or Almonds

COD RILLETT (P)

on crispy Lettuce with herbs, pickled Lemon Peel
and browned Butter
or

LIGHTLY CURED SCALLOP (P)

with Lemon Peel, Apple and Browned Butter

SPINACH & RICOTTA RAVIOLI (V)

with Green Asparagus, Parmesan and Browned Butter
or

PASTA PUTTANESCA (P)

Spicy Tomato Sauce with Capers and Black Olives

RHUBARB TRIFLE (V)

with Crushed Macaroons, Whipped Cream
and Toasted Almonds
or

THREE CHEESES (V)

With crackers and Chef's choice of Marmelade

Only kr. 330,-*

Wine menu · 3 glasses 225,-

Wine Menu

2023 WEINGUT JANSON BERNHARD RIESLING

2024 L'OLIVERA VINYES DE BARCELONA BLANC

2021 WEINGUT JANSON BERNHARD ROUGE A TROIS

2020 TRADITION CÔTEAUX-DU-LAYON

*No membership discount on menu or wine menu

Kitchen is open 17.00-21.00

V= Vegetarian VG= Vegan P= Pescetarian