

Small dishes

LIGHTLY CURED SCALLOP (P)

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

GREEN PEA HUMMUS (VG)

Homemade with Green Peas
Kr. 65,-

DELUXE SHRIMP SANDWICH (P)

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

GRILLED BREAD W/ DIP (V)

Soft Fetacreme w/Grapes
Your choice, Kr. 45,-

RAVIOLI BURRO E SALVIA (V)

Ricotta and Spinach Ravioli
with Browned Butter, Sage,
Hazelnuts and Parmesan
Kr. 150,-

COD RILLETTTE (P)

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

BURRATA (V)

with Fresh Tomatoes and Herbs
Kr. 95,-

RAVIOLI CON CARNE

Spicy Tomato Sauce with
Albondigas and Parsley
Kr. 150,-

TRUFFLE TOAST

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

Snacks

MIXED OLIVES

Kr. 45,-

SMOKED & SALTED

ALMONDS

Kr. 45,-

CHIPS

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

MIXED PLATE

Chips, Almonds, Olives
Kr. 95,-

SOURODOUGH WITH

OLIVE OIL

Kr. 45,-

SNACK SAUSAGES

Mini Salami with Parmesan
Kr. 65,-

Tartes Vinos 98,-

TRADITIONEL

Bacon, Onions and Parsley

BAYONNE

Feta, Tomato and Sage

GOATCHEESE (V)

Olives, Pear and Hot Honey

TRUFFLE (V)

Mushrooms, Olives and Truffle Salt

Charcuterie & Cheeses

THREE KINDS OF CHARCUTERIE *

Chef's choice
Kr. 145,-

PLATTER

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

THREE KINDS OF CHEESE *

Chef's choice
Kr. 145,-

DELUXE PLATTER

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

MANGALITZA HAM PLATE

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

All platters served with sourdough
bread and olive oil

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

Sweet

TIRAMISU (V)

Desirées Home Made
Kr. 85,-

w/ a glass of Muscat de Rivesaltes Kr. 135,-

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

RAVIOLI BURRO E SALVIA (V)

Ricotta and Spinach Ravioli with Browned Butter,
Sage, Hazelnuts and Parmesan
or

RAVIOLI CON CARNE

Spicy Tomato Sauce with Albondigas and Parsley

TIRAMISU (V)

Desirées Homemade
or

THREE CHEESES (V)

With crackers and Chef's choice of Marmelade

Only kr. 330,-*

Wine menu · 3 glasses 225,-

Wine Menu

2025 MEDIR BLANCO

2020 CROTIN 1897 CAMPOROTONDO, VINO BIANCO

or

2024 SAUMUR CHAMPIGNY

MUSCAT DE RIVESALTES

*No membership discount on menu or wine menu
Normal price 375,-

Kitchen is open 17.00-21.00

V= Vegetarian VG= Vegan P= Pescetarian