# 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,-

**GREEN PEA HUMMUS (VG)**
*Homemade with Green Peas*
Kr. 65,-

**GRILLED BREAD W/ DIP (V)**
*Soft Fetacreme w/Grapes*
Kr. 45,-

**RAVIOLI BURRO E SALVIA (V)**
*Ricotta and Spinach Ravioli with Browned Butter, Sage, Hazelnuts and Parmesan*
Kr. 150,-

**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,-

**SOURDOUGH WITH OLIVE OIL**
Kr. 45,-

**SNACK SAUSAGES**
*Mini Salami with Parmesan*
Kr. 65,-

**Kitchen is open 17.00-21.00**

Ask the staff about allergenes etc. *Friday and Saturday only

# Tartes Vinøs 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,-

**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,-

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

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

# Sweet

**TIRAMISU (V)**
*Desirée's 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,-

**V** = Vegetarian **VG** = Vegan **P** = Pescetarian

# 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 RUPPERSTHAL GRÜNER VELTLINER**

**2018 GLOU GLOU SEC CHENIN BLANC**
*or*
**2022 CAMPO DELLA CHIESA BARBERA**

**MUSCAT DE RIVESALTES**

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