



APERITIF

- APEROL SPRITZ *Aperol, Prosecco & orange* 100,-
GIN & TONIC *Malfy, Limone Gin* 120,-
SPUMANTE *N/V Balestri Valda, Volkanus* 75,-

« WE RECOMMEND TWO TO THREE DISHES PER PERSON »

ANTIPASTI

- CAPRESE *Tomato, mozzarella, pesto, basil* 115,-
SALMON CARPACCIO *Mascarpone, salsa verde, fennel, grilled lemon* 120,-
TARTAR *Truffle and ramson dip, parmesan crumble, lemon, cress* 120,-
CHARCUTERIE *Selection of sausages and cured meats* 125,-
BURRATA *Turnip balsamico, roasted broccoli* 125,-

PRIMI PIATTI

- PAPPADELLE *Beef ragú, parmesan, tomato, chili* 150,-
TAGLIOLINI *Langoustine, tomato, garlic, mascarpone, basil* 165,-
SPAGHETTI CARBONARA *Guancial, egg yolk, pecorino, pepper* 160,-
RAVIOLI *Cod cheeks, potato, browned butter, fried rosemary* 145,-
RISOTTO *Asparagus, peas, ramson, parmesan* 145,-

SECONDI PIATTI

- LAMB CHOPS *Chops, polenta, olives, tomato, gremolata, sauce* 285,-
COD *Celeriac puré, cabbage, fried capers, sauce* 240,-
MUSSELS *Tagliolini, chili, garlic, tomato, parsley* 250,-

DOLCE

- TIRAMISÙ *Mascarpone, coffee, cocoa* 85,-
AFFOGATO *Vanilla ice cream, espresso* 60,-
GELATO *Cantuccini crumble* 70,-

- BREAD *Focaccia, sourdough bread, olive oil* 40,-
PARMIGIANO REGGIANO *Balsamico* 40,-
CRUDITÉ *Asparagus, carrot, lemon, anchovy dip* 50,-
ARANCINI *Risotto, parmigiano, porcini mayo* 60,-
ANCHOVY *Olive oil, lemon* 60,-



MENU

FAMILY STYLE

375,- per person

MUST BE ORDERED BY THE WHOLE TABLE

675,- per person incl. wine menu

CHARCUTERIE *Selection of sausages and cured meats*
SPAGHETTI CARBONARA *Guancial, egg yolk, parmesan, pepper*
TAGLIOLINI *Langoustine, tomato, garlic, mascarpone, basil*
AFFOGATO *Vanilla ice cream, espresso*

500,- per person

MUST BE ORDERED BY THE WHOLE TABLE

875,- fyri hvønn við vínskrá

SALMON CARPACCIO *Mascarpone, salsa verde, fennel, grilled lemon*
TARTAR *Truffle and ramson dip, parmesan crumble, lemon, cress*
CRUDITÉ *Asparagus, carrot, lemon and anchovy mayo*
LAMB CHOPS *Polenta, olives, tomato, gremolata, sauce*
GELATO *Antuccini crumble*

700,- per person

MUST BE ORDERED BY THE WHOLE TABLE

1200,- per person incl. wine menu

CAPRESE *Tomato, mozzarella, pesto, basil*
CHARCUTERIE *Selection of sausages and cured meats*
BURRATA *Turnip, balsamico, roasted broccoli*
SALMON CARPACCIO *Mascarpone, salsa verde, fennel, grilled lemon*
TARTAR *Truffle and ramson dip, parmesan crumble, lemon, cress*
FURIOUS MUSSELS *Tagliolini, chili, garlic, tomato, parsley*
RAVIOLI *Cod cheeks, potato, browned butter, fried rosemary*
LAMB CHOPS *Polenta, olives, tomato, gremolata, sauce*
TIRAMISÙ *Mascarpone, coffee, cocoa*