

MAIN DISHES

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| Grilled octopus with rouille sauce | 150 |
| Fjord trout with vegetables and bisque sauce | 120 |
| Turbot with zucchini and pistachio purée | 160 |
| Guinea fowl with green vegetables and potato purée | 125 |
| Honey-baked ribs with french roasted potatoes | 110 |
| Duck breast with roasted cabbage and port sauce | 125 |
| Chef's beef tenderloin medallion | 175 |

STEAKS

** Served with french roasted potatoes*

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| Rib Eye steak | 330 g / 195 |
| Dry-aged Rib Eye steak | 330 g / 340 |
| Dry-aged Striploin steak | 330 g / 300 |

SAUCES

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|-------------------|----|
| Pepper demi-glace | 15 |
| Port reduction | 15 |
| Chorizo jus | 12 |
| Caesar | 12 |

SIDES

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|-----------------------|----|
| Grilled eggplant | 35 |
| Potato purée | 25 |
| Grilled vegetables | 40 |
| Fresh vegetable salad | 45 |

DESSERTS

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|---|----|
| Lemon in three textures | 55 |
| Pistachio cheesecake with raspberries | 55 |
| Sacher cake with milk chocolate and cranberries | 50 |
| Kyiv cake | 50 |

* A service charge of 12,5% is added to tables of 4 or more guests.