SEAFOOD BAR

Fiskekompaniet x Rossini Oscietra Caviar

*10g / 30g / 50g | **495,- / 995,- / 1495,-***
Served with deep fried waffles & smoked sour cream

Fiskekompaniet x Innala & Dundrun Kalix Caviar

*30g / 100g | **350,- / 995,-***
Served with brioche & creme fraiche

Shellfish & Molluscs

Oysters naturel (Ask us for today's selection)
Rockefeller oyster (3 pieces) / **240,-**
Steamed mussels with Nidelven Blå sauce / **295,-**
Snow crab naturel 150g / **425,-**
King crab naturel 100g / **495,-**
Lyngen shrimps naturel / **295,-**

Starters

Bolinhos with dill mayo / **195,-**
Creamy fish soup small / big / **255,- / 325,-**
Cured halibut with tomato, elderflower & sunflower seeds / **265,-**

Maincourses

Catch of the day with carrot, vadouvan and chicken jus /**495,-**
Turbot with beurre blanc & seasonal greens / **565,-**
Shellfish plateau / **1095,- per person**
Meat of the day / Ask us for selection & price

Dessert / Cheese

Brown cheese ice cream with blueberries & chamomile / **185,-**
Brie with brioche, apricot & gochujang / **185,-**

EXTENDED WINE LIST UPON REQUEST

Extra sourdough bread & butter / **68,-**