A LA CARTE

MONDAY - SATURDAY 17.30-20.00 PM

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Polenta French fries with Northsea cheese	85,-
Served with spicy haydari (fetacream) and aioli	
Snacks of the day	85,-
A small selection of snacks, such as salted almonds, crackers and dips	
Locally harvested mussels	95,-
Prepared with bacon, herbs, Pastis and cream	
Croquettes with cod from the North Sea	95,-
Served with Sc. tartar	
Main courses	
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Prepared with bacon, herbs, Pastis and cream. Served with french fries and aioli	
Baked hake filet	265,-
Served with burreblanc, Potatoes, asparagus and herbs	
Pan-fried plaice	275,-
Served with lemon potatoes, browned butter and steamed vegetables	
Braised lamb shank	285,-
Served with oven roasted potatoes, seasonal greens and SC. demiglace	
Onglet (stew with tender beef)	288,-
Served red with chimichurrisauce and fries with sweat potatoes	
Ribeye	298,
Served with butter steamed vegetables - choose between french fries or ovenbaked potatoes, c	old
bearnaise-cream or whiskey sauce	
Dessert	
Rhubarb panna cotta	85,-
Tiramisu	89,
The classic with creamy mascarpone and the taste of coffee	
Almond cake with apple	92,-
Served with sour cream - parfait	
Fraglite' ice cream cake	92,-
Served with berry-ice cream, nuts and red coulis	
Children's ice cream	65,-
Children under 12	

