



Saturday 17th October, 2020

MENU

Bastardplanka | 175

Marinated olives | 45

Gildas | 65

Pig's head terrine, daikon & mustard | 95

Tart with leeks & Gruyère | 85

Green mandarin, kohlrabi, piment d'espelette & pinenuts | 95

Cured Mangalica, beetroot, figs & hazelnuts | 110

Baby gem, anchovies, walnuts, celery & Vacche Rosse | 125

Raw Rödkulla, pistachio & green olives | 175

Cod, Brussels tops, potatoes & ramson capers | 235

Grilled Rödkulla, taleggio, broccoli, brassica & chili | 245

Munka pork, coco de paimpol, fennel & black trumpet mushrooms | 215

Cheese | Comté | 95

Raspberry semifreddo & pistachio | 95

Chocolate sundae | 95

Almond & quince tart & crème fraîche | 85

Lemon & fig leaf sorbet | 75

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES
WE ONLY ACCEPT CREDIT CARD PAYMENTS



COCKTAILS 145

Bobby Tight Jeans | Gin, Bloody Shiraz, Amaro, lemon & egg white

Mexican Jelly Bean | Mexcal, lemon, maple syrup & orange bitters

Yuma | Rye, Amaro, Bénédictine, tonic & lime

Häxa | Wine, Cointreau, orange, lemon & diverse liqueurs

Tiger | Sloe gin, yellow chartreuse, gin, lemon & orange bitters

Derby Day | Charles McGee, Ancho Reyes, Campari, cherry & coffee

Unholy Water | Tequila, falernum, habanero, vermouth & bitters

BEER & CIDER

Bastard Organic Lager, 4,6% draft | 75

Bastardapan, 5,0% draft | 85

Fejø | Cider, Tender Brut 2017, 5% | 90/360

ALCOHOL FREE & LIGHT DRINKS

Hibiscus, lemon & soda | 45

Apple juice | 45

Mikkeller | Drink'in the Sun Lager alc. free beer, 0,3% 33 cl | 55

Sövde | Äppelsider, 2,0% | 55/215

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