



Saturday 21st November, 2020

NOUVEAU

'NY' Snårestad Vingård, Cabernet Cortis & Sirame | 120/500

MENU

Bastardplanka | 175

Marinated olives | 45

Pig's head terrine, kohlrabi, apple & mustard | 95

Tart with wild mushrooms, leeks & Gruyère | 110

Burrata on grilled bread with marjoram, friggittelli & anchovies | 125

Persimmon, clementines, radicchio, hazelnuts & pecorino | 95

Endive, Blå Kornblomst, walnuts & cherries | 125

Raw Rödkulla, pistachio & green olives | 175

Pike perch, potatoes, cedrat & brussel sprouts | 245

Munka pork, pear, mangalica & chicory | 210

Chicken, lentils, dates & Brussel tops | 225

Cheese | Comté | 95

Mango semifreddo & pistachio | 95

Dulce de leche stracciatella | 85

Tarte tatin & ginger cream | 95

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



COCKTAILS 145

Slow Jam | Gin, quince, lemon & bitters

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

Yuma | Rye, Averna, Bénédictine, tonic & lime

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

Lenny | Bourbon, Lillet, Americano, lemon & egg white

Derby Day | Charlene 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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