DINER

STARTERS

Bread √ Aioli and salted butter	7.50
Beef carpaccio Parmesan cheese, pine nuts and olive oil	12.50
Smoked Beet Carpaccio √ Lightly smoked beets, vegan feta and pine nuts	12.50
Gambas al Ajillo Marinated gambas in garlic cream	14.50
Smoked salmon Served on toast with dill cream cheese	14.50

SOUPS

Homemade daily soup Changes daily	8.50
Tomato soup ✓ Served with bread	8.50

SALADS

Caesar Salad	15.50
Romaine lettuce, grilled	
chicken tenders, parmesan	
cheese, boiled egg and ancl	hovies

Seafood Salad	17.50
Smoked salmon, smoked	
mackerel, smoked trout and	
shrimp mayonnaise	

Summer Salad ✓	15	.50
Mini mozzarella, olives,		
cucumber sundried tomato,	red	onion
and pesto		

SPECIALTIES

Meat & Fish Special Every week we offer a rotating meat and fish special. Carefully selected by the chef. Feel free to ask about it!

3-Course Shared Dining A tasting experience featuring various appetizers, main courses, and desserts.

39.00 per person

MAIN COURSES

Served with potato garnish and vegetables Asian Salmon

21.50 Oriental marinated salmon fillet, ginger, sesame seeds and rice

Rump Steak 24.50 BA rump steak in red port sauce

Pork tenderloin 24.50 medallions Served with pepper sauce

Aglio Pasta with Seaweed 19.50 Linguine in chili pepper 🗸 and garlic

SIDE DISHES

Portion of fries	4.50
Sweet potato fries	5.00
Grilled vegetables	4.50
Side salad	4.50



DESSERTS



3.25

DESSERTS

Sorbet 9.50 Three varieties of sorbet, fruit in syrup, and sparkling water

Red fru	it po	ınna co	tta		9.50
Served	with	vanilla	ice	cream	

White	chocolate	crème	9.50
brûlée			

Trio of chocolate Brownie, white chocolate mousse, and chocolate ice cream

Red fruit soup 9.50 With yogurt ice cream

COFFEE AND TEA

Coffee	3.00
Espresso	3.00
Double espresso	4.50
Cappuccino	3.25
Latte Macchiato	3.50
Hot chocolate	3.00
Whipped cream	0.50
Specialty Coffee	8.00
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Tea from "Tea Cultures" 3.00

Fresh mint tea

