

Seafood

All day from 10:00 am until 09:30 pm



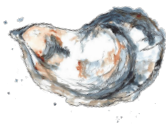
A glass of Crémant?

A perfect way to start the meal.

*Our crémant is from Albert Sounit
in Bourgogne made on 100% Chardonnay
Blancs de blancs.*

1 glass. kr. 80,- / 1 Bottle kr. 435,-

Oysters



Pappillons de L'empetrice (France)

6 pcs. kr. 180,- / 12 pcs. kr. 300,-

Perle Blanche (France)

6 pcs. kr. 210,- / 12 pcs. kr. 360,-

*Oysters are served with vinaigrette & Tabasco dressing
Bread & butter*

Salmon Tartare

Freshly chopped salmon
Salmon roe - Crème fraîche

kr. 135,-

Grilled Langoustines

Grilled Langoustines
Mayonnaise with basil
Warm bread & Butter

kr. 165,-

Plateau Fruits de Mer

Oysters: Pappillons & Perles Blanches

Rosé shrimps - Langoustines - Mussels

Crab claws - Mayonnaise - Vinaigrette

Warm bread & butter

1-2 person. kr. 785,- / 3-4 persons kr. 1150,-

Lumpfish Roe

Crème fraîche - Dill
Served w. toasted bread

kr. 138,-

1/2 Grilled Lobster

Mayonnaise with basil
Warm bread & butter

kr. 185,-