

Pastas

Spaghetti Bolognese kr. 169,-

A classic Italian Bolognese, where minced beef and tomatoes simmer together for hours with onions, carrots and herbs. Served with spaghetti & topped with freshly grated Parmesan

Spaghetti al Salmone kr. 159,-

Spaghetti with smoked salmon in a creamy spinach sauce, garnished with fresh lemon

Spaghetti Stracciatella kr. 129,-

Spaghetti with Marzano tomatoes, creamy stracciatella & basil

Ravioli kr. 169,-

Ravioli with creamy ricotta filling. Served with spinach-ricotta sauce, fresh cherry tomatoes & basil

Chili Gambas kr. 199,-

Spaghetti in a spicy chili sauce with fried Gambas shrimp. Topped with crispy & fried zucchini

Manzo kr. 199,-

Spaghetti in a creamy mushroom sauce, with sautéed mushrooms & fine strips of tender New Zealand beef tenderloin

Lasagna kr. 139,-

Classic homemade lasagna with layers of pasta, rich seasoned meat sauce with herbs, creamy bechamel sauce, gratinated with cheese on top.

Nachos

Nachos kr. 155,-

Crispy chili chips topped with melted cheddar cheese, chicken & jalapeños. Served with creamy guacamole, fresh salsa & crème fraiche

Brickoven Pizzas

Margherita kr. 135,-

Tomato sauce, buffalo mozzarella & basil

Prosciutto kr. 139,-

Tomato sauce, mozzarella, Mr. Nielsen ham & rucola

Roma kr. 135,-

Tomato sauce, mozzarella & pepperoni

New York kr. 139,-

Tomato sauce, mozzarella, ham, pepperoni, beef, sausages & bacon

Hawaii kr. 139,-

Tomato sauce, mozzarella, ham & pineapple

Milano kr. 145,-

Tomato sauce, mozzarella, Parma ham, rucola, cherry tomatos & Parmesan

Spicy Ventricina kr. 139,-

Tomato sauce, mozzarella, spicy "Ventricina" salami & basil

Kødløs (Vegetarian Pizza) kr. 135,-

Ricotta-mascarpone cream, pesto, red onion, eggplant, pepper, rucola & chili oil

Bianco Patate kr. 135,-

Ricotta-mascarpone cream, potato slices, olive oil, rosemary & sea salt

Nordic Bresaola kr. 145,-

Tomato sauce, mozzarella, ricotta, Nordic Bresaola, rucola & Parmesan

Burning Love kr. 145,-

Ricotta-mascarpone cream, mozzarella, potato slices, smoked bacon & onion

Bianco Uova kr. 145,-

Ricotta-mascarpone cream, mozzarella, ham, rucola, Parmesan, fried egg, rosemary & truffle oil

Pollo Piccante kr. 139,-

Spicy chicken, tomato sauce, mozzarella, spinach, sweet pepper, onion, broccoli & mushrooms

For The Kids

Junior Burger kr. 99,-

Brioche bun with beef patty & ketchup

Junior Spaghetti Bolognese kr. 99,-

Spaghetti with classic Bolognese

Junior Nachos kr. 99,-

Nachos with cheddar, guacamole & crème fraiche

Pizza Bambini Margherita kr. 99,-

Pizza with tomato sauce, mozzarella & basil

Pizza Bambini Mickey kr. 99,-

Pizza with tomato sauce, mozzarella, ham & sausages

Pizza Bambini Goofy kr. 99,-

Pizza with tomato sauce, mozzarella, pepperoni & sausages

Fixed Price

2 courses kr. 265,- / 3 courses kr. 295,-

Starters

Carpaccio kr. 139,-

Thin slices of beef tenderloin with Dijon and tarragon. Topped with salad, truffle oil & freshly grated Parmesan

Vitello Tonnato kr. 139,-

Medium roasted veal tenderloin served with tunacream, topped with chunks of lightly seared fresh tuna & crispy salt-baked capers

Scallop kr. 129,-

Fried scallop with Hokkaido puree & Jerusalem artichoke chips

Grilled Gambas kr. 139,-

Grilled gambas shrimp marinated with soy, browned butter and ginger. Served with crispy tapioca chips with a hint of chili-mango, chili-lime mayo & salad

Snails kr. 139,-

Vinbjergsnails with garlic butter, gratinated & served with toasted bread

Stracciatella kr. 129,-

Cherry tomatoes with creamy stracciatella. Served on crispy toasted bread with fresh basil

Main Courses

Young Rooster kr. 229,- (+ kr. 50,- for Fixed Price menu)

Stuffed young rooster breast with fresh herbs. Served with carrot puree, grilled parsnip, baby potatoes & creamy sauce on poultry stock

Lamb kr. 249,- (+ kr. 75,- for Fixed Price menu)

Braised lamb shank with mashed potatoes, glazed beets & intense lamb sauce

Risotto kr. 169,-

Risotto with sautéed mushrooms & chanterelles

Cheeseburger kr. 189,-

Juicy patty of dry-aged American beef with cheddar cheese. Served in a butter-fried brioche bun with mayo, fresh lettuce, homemade tomato chutney, pickled red onions, crispy pickles and French fries with mayo

Steak Frites kr. 239,- (+ kr. 75,- for Fixed Price menu)

Tender sirloin steak, cooked medium for the perfect balance between tenderness and flavor. Served with herb butter, crispy french fries & fresh salad with vinaigrette

Pollack kr. 289,- (+ kr. 125,- for Fixed Price menu)

Fried pollack fillet served with seafood ballotine, peas, honey-glazed Brussels sprouts & sauce blanquette

Salmon Salad kr. 179,-

Smoked salmon served on a crisp salad with cherry tomatoes, creamy avocado & cucumber slices

Wine ad Libitum

The offer is valid Monday to Thursday from 6:00 PM – 9:00 PM

Treat yourself to **Wine ad Libitum** when enjoying our **3-course menu**.

From our wine bar, **you have free access** to carefully selected wines that are paired with the menu.

Choose freely between **3 white wines & 3 red wines**.

Taste your way to your favorites at your own pace.

Desserts

Ice Cream kr. 129,-

Homemade ice cream in three flavors: Vanilla, Strawberry & Salt caramel

Sorbet kr. 129,-

Refreshing homemade sorbet: Lychée, Mango & Blood orange

Daim kr. 134,-

Homemade vanilla ice cream with crispy Daim

Tiramisu kr. 120,-

Best Tiramisu in town, an Italian classic that always delights

Passion fruit Cheesecake kr. 129,-

Cheesecake with passion fruit cream cheese, crisp biscuit & tangy passion fruit gel.

Chocolate Fondant kr. 139,-

With a soft center of rich, dark chocolate. Served with homemade vanilla ice cream

Crème Brûlée kr. 139,-

A classic French Crème Brûlée vanilla custard with caramelized sugar top

Financier au Citron kr. 139,-

Financier cake with fresh lemon curd and limoncello. Served with chocolate & homemade vanilla ice cream

Cheeses kr. 139,-

A selection of exquisite cheeses: Creamy French Brie, characterful Danish Gnalling and Spanish Manchego. Served with home-pickled nuts, intense onion compote & crispy bread

Irish Coffee kr. 89,-

A warm, rich cup of coffee with Tullamore Whiskey, stirred with a sweet candy stick & topped with cream

Steaks

Bavette Steak kr. 249,-

200g. flavorful steak, known for its texture and juiciness. Served with French fries & Bearnaisesauce

Pan-fried Rib-Eye kr. 479,-

300g. Dry-aged Rib-Eye from Uruguay with beautiful marbling, giving the steak its characteristic flavor

Beef Tenderloin 150g. kr. 299,- / 300g. kr. 549,-

Grilled New Zealand beef tenderloin, served in two sizes: 150g. for the light appetite or 300g. for larger appetite

Chili Tenderloin 150g. kr. 343,- / 300g. kr. 593,-

Grilled New Zealand beef tenderloin with chili butter sauce, rich in flavor

Bartosz Marinated Rib-Eye kr. 499,-

300g. Rib-Eye, marinated in a unique blend of 12-year Scotch whisky, soy sauce, fresh ginger & coriander

Sides

French Fries per PCS. kr. 29,-

Sauces per PCS. kr. 44,-

- Bearnaisesauce
- Chili butter sauce
- Dijon Pepper sauce
- Red wine sauce

Sideorders per PCS. kr. 55,-

- Seasonal vegetables
- Creamy spinach
- Sautéed fresh mushrooms
- Salad

English menu

kr. 195,-
per person