

Food

SNACKS

Saltet nuts

mix of cashew, almonds & peanuts
65,-

Marinated olives

green olives in olive oil
65,-

Chips & dip

potatoe chips, sour cream & chives
45,-

Croquettes 3 pcs.

seasonal flavour, ask in the bar
95,-

Oysters natural 3 pcs.

served with lemon, shallots & red wine vinegar
145,-

Oysters bloody Mary 3 pcs.

served with spicy tomato juice, celery, horseradish
165,-

Caviar

*with 30 g Oscietra Rossini caviar,
blinis, sour cream & chives*
595,-

Beef tartar

green emulsion, asparagus, chicken crisp
155,-

Lobster roll

creamy lobster in buttermilk bread
275,-

SIDES

Pommes frites

with dijonnaise
55,-

Seasonal green salad

gem, herbs & dressing
59,-

Cocktails

REFRESHING CLASSICS

MARGARITA

Clean and vibrant with fresh citrus
Tequila · Cointreau · Lime
135,-

MOJITO

Light and refreshing with mint and citrus.
White Rum · Lime · Mint · Sugar · Soda
115,-

PALOMA

Fresh tequila highball with subtle bitterness
Tequila · Grapefruit Soda · Lime
125,-

TIMELESS CLASSICS

WHISKEY SOUR

A smooth and perfectly balanced classic
Bourbon · Lemon · Sugar · Egg White
130,-

OLD FASHIONED

Rich, bold and beautifully composed
Bourbon · Sugar · Bitters
125,-

MANHATTAN

Elegant and spirit-forward with a silky finish
Rye · Red Vermouth · Bitters
135,-

SAZERAC

Historic New Orleans classic with depth and complexity
Cognac · Sugar · Peychaud's Bitters · Absinthe
135,-

MODERN CLASSICS

ESPRESSO MARTINI

Smooth, rich and indulgent
Vodka · Kahlua · Espresso · Chocolate bitter
135,-

COSMOPOLITAN

Elegant, lightly tart and timeless
Vodka · Cointreau · Lime · Cranberry · Sugar
135,-