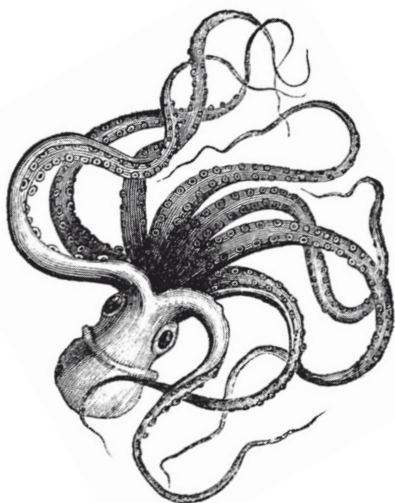


BRUNCH

menu

- burrata salad 195:-
cucumber | rhubarb | fennel | pistachio
- white asparagus 225:-
scrambled egg | lumpfish roe | chive
- salmon sashimi 275:-
soy beans | avocado | coriander
mango | cashew | ponzu
- blackened cured salmon 195:-
rye bread | scrambled egg | trout roe
- croque monsieur 195:-
green salad
- bagel "buffalo style" 215:-
mushrooms | avocado | blue cheese
- rôtisserie chicken 265:-
dijonnaise | green salad | french fries
- eggs benedict 195:-
brisket | poached egg | spinach | hollandaise
- steak tartare parisienne 255:-
dijonnaise | green salad | french fries
- meatballs 225:-
cream sauce | lingonberries | cucumber
- philly cheese steak sandwich 215:-
provelone cheese | green chili | cucumber relish

if you have any food allergies, please inform us



drinks

- champagne les trois terroirs 165:-
pol cochet, france
- espresso martini 165:-
vodka | espresso | coffee liquor
- bellini 138:-
peach | prosecco
- mimosa 138:-
orange | prosecco
- peach rum punch 165:-
dark rum | peach | lemon | soda
- broms bloody mary 165:-
tomato | vodka | celery | tabasco

non alcoholic

- milkshake 85:-
oreo / raspberry
vanilla ice cream | whipped cream
- peach lemonade 68:-
peach | lemon | soda
- blanc de blancs sparkling wine 75:-
odd bird
- törst lemonade 65:-
lemon / elderflower / ginger

sweet

- crème brûlée 95:-
- american pancakes 135:-
blueberries | maple syrup | vanilla ice cream
- swedish cheesecake 125:-
cloudberry | whipped saffron cream
- chocolate truffle 30:-
- coconut brownie 48:-
- hot shot 110:-