

WEEKEND LUNCH



STARTERS

OYSTERS with schallot vinaigrette	45/Pc
LUMPFISH ROE with poatoes, crème fraiche, browned butter, loveage and chives	155
SWEDISH CAVIAR (40G) from Kalix with toast, lemon, onion and sourcream	375
BEEF TARTAR with mustard crème, pickled horseradish, capers, cornichons and deep fried onions	165

MAIN COURSES

CAESAR SALAD with chicken, bacon, tomato, apple, parmesan and croutons	245
CURED SALMON with dill creamed potatoes and sweet mustard sauce	255
AVALON SHRIMP SANDWICH 160g shrimps on homebaked malt bread with mayonnaise, egg and lemon	275
GNOCCHI with grilled peppers, corn, green tomatoes, almonds, romesco sauce and pecorino	245
BUTTER FRIED COD with wite wine cooked potatoes, green pea puree, black kale, almonds and browned butter	275
GRILLED BEEF SIRLOIN with potato puree, caramelized onions, bacon and red wine jus	275
BEEF TARTAR with mustard crème, pickled horseradish, capers, cornichons, deep fried onions and french fries	275

THREE COURSE LUNCH 465

LUMPFISH ROE with poatoes, crème fraiche, browned butter, loveage and chives
COD OR BEEF SIRLOIN
CLOUDBERRIES with vanilla ice cream and cookie crumble

DESSERTS

CLOUDBERRIES with vanilla ice cream and cookie crumble	125
A SCOOP OF ICE CREAM or SORBET	55
VALHRONA CHOCOLATE TRUFFLE	55

WHITE WINE

15 cl / bottle

Germany 2022 Gunderloch, Fritz's Riesling	155/745
France 2023 Laroche, Saint Martin, Chablis 2022 Thomas Labaille, Sancerre 2022 Mee Godard, Chardonnay 2022 Maison Foucher, Vouvray	165/795 165/795 165/795 145/695
Italy 2021 Stefano Zoli, Verdicchio	145/695
South Africa 2022 Nederburg, Chenin Blanc	135/645

RED WINE

15 cl / bottle

France 2023 Schiste & Granite, Syrah 2023 L'Instant, Pinot Noir	145/695 155/745
Argentina 2021 PAZ, Malbec	145/695
Italy 2023 Falchetto, Barbera d'Asti 2022 Querciabella, Mongrana	145/695 165/795
South Africa 2021 Nederburg, Cabernet Sauvignon	135/645