

WEEKEND LUNCH



STARTERS

OYSTERS with schallot vinaigrette	45/Pc
MOULES MARINIÈRES with cream, garlic, thyme and croutons	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
OPEN LASAGNA with tomatoes, zucchini, burrata, smoked parmesan and almonds	245
BUTTER FRIED TUSK with potatoes, cauliflower puree, kale, almonds and mussel sauce	275
OX-CHEEK BOURGUIGNON with potato puree, bacon, fried mushrooms and red wine sauce	275
BEEF TARTAR with mustard crème, horseradish, capers, cornichons, deep fried onions and french fries	275

THREE COURSE LUNCH 465

MOULES MARINIÈRES with cream, garlic, thyme and croutons
BUTTER FRIED TUSK OR OX-CHEEK
CHERRY SORBET with chocolate ganache and meringue

DESSERTS

CHERRY SORBET with chocolate ganache and meringue	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 Maison Foucher, Vouvray	165/795 165/795 145/695
USA 2021 Cambria, Chardonnay	165/795
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	145/695
USA 2021 Avalon, Zinfandel	145/695
South Africa 2021 Nederburg, Cabernet Sauvignon	135/645