

WEEKEND LUNCH



STARTERS

OYSTERS with schallot vinaigrette	45/Pc
TUTULL homebaked flat bread with smetana, mushrooms, thyme and Gruyère	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
RISOTTO with chanterelles, Valencia almonds, king oyster mushrooms and pecorino	245
DEEP FRIED COD with potatoes, green peas, pickled carrots, cauliflower and dill crème	275
GRILLED VEAL FILET with "hasselback" potatoes, tomato salad and béarnaise sauce	275
BEEF TARTAR with mustard crème, horseradish, capers, cornichons, deep fried onions and french fries	275

THREE COURSE LUNCH 525

TUTULL
homebaked flat bread with smetana,
mushrooms, thyme and Gruyère

COD OR VEAL FILET

BLACKBERRY SORBET
with chocolate ganache

DESSERTS

BLACKBERRY SORBET with chocolate ganache	125
A SCOOP OF ICE CREAM or SORBET	55
VALHRONA CHOCOLATE TRUFFLE	55

WHITE WINE

	15 cl / bottle
Germany 2022 Stepp, Mineralstein, Riesling	155/745
France 2023 Laroche, Saint Martin, Chablis 2022 Thomas Labaille, Sancerre	165/795 165/795
USA 2021 Sandhi, Sta Rita Hills Chardonnay	185/895
South Africa 2022 Nederburg, Chenin Blanc	135/645

RED WINE

	15 cl / bottle
France 2023 Schiste & Granite, Syrah 2023 L'instant, Pinot Noir MV Xavier, Carianne	145/695 155/745 185/895
Argentina 2021 PAZ, Malbec	145/695
Italy 2022 La Raia, Barbera d'Asti 2022 Falchetto, Nebbiolo	145/695 165/795
South Africa 2021 Nederburg, Cabernet Sauvignon	135/645