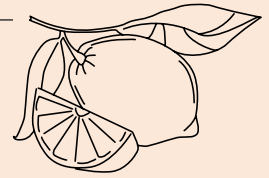


DINNER

Tue - Sat | 17.00 - 21.00



Snacks & Small Plates

Unlimited Bread | 50,-

Sourdough bread from Andersen & Maillard

Marinated Olives | 50,-

Roasted Nuts | 50,-

Oregano-Flavored Fries | 65,-

with garlic mayo

Arancini | 80,-

Homemade deep-fried tomato, mozzarella, brie & spicy sun-dried tomato mayo

Empanada | 80,-

Homemade beef empanada, roasted garlic dip & crème fraîche

Paratha Flatbread | 95,-

Butternut squash hummus, green oil, fresh oregano & dukkah

Soft Fish Taco | 140,-

Corn tortilla, pico de gallo, red cabbage, lime mayo & sweet corn

Gallega Mussels | 140,-

Chorizo and bell pepper vinaigrette

Rose Water Shrimps | 140,-

Cocktail sauce & grilled lemon

Scallops Ramón | 140,-

Tomato sauce & grilled lemon

Cold Plates

Burrata | 120,-

Creamy burrata with warm chunky ratatouille & pesto

Salmon au Aperol | 160,-

Marinated salmon, lemon, lime and orange zest, Aperol & dill

Beef Tartare | 160,-

Daily hand-cut beef tartare with pickled beetroot, wasabi & fresh radish

Zoku Board | 160,-

Homemade pickles, olives, Iberico ham & aged Gammel Knas cheese

Hot Plates

Fresh Cod Fish | 220,-

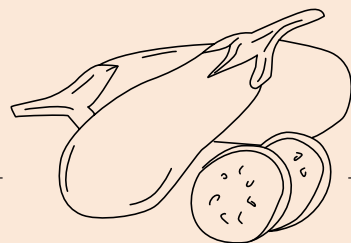
Pan-fried with garlic oil, baby potatoes, chard leaves & fumet foam

Pork Tenderloin | 200,-

Parsnip purée with kale & smoked beef marrow sauce

Crunchy Grilled Broccolini | 160,-

Cumin-flavored hummus & herbal tzatziki



Desserts

Crème Brûlée | 95,-

Vanilla with lemongrass flavor

Pumpkin Fondant | 100,-

Fudge cake with caramelized cardamom ice cream

Caramelized Apple Tiramisu | 100,-

Caramelized apple, coffee cake, crumble & mascarpone foam

THE LIVING KITCHEN

Any allergies? Please let a Sidekick know

Vegan Vegetarian Gluten Free

Lactose Nuts