



M E N U

RED RESTAURANT

LUNCH

EGGS FLORENTINE (VG)

Brioche, poached egg, spinach & béarnaise

17,00

EGGS BENEDECTINE

Brioche, poached egg, ham & béarnaise

17,00

EGGS NORWEGIAN

Brioche, poached egg, Salmon & béarnaise

18,00

100% BLACK ANGUS BURGER

brioche, cheddar, relish of tomato, onion, pickles & BBQ salsa

24,00

VEGGIE BURGER (VG)

Vegan brioche, vegan cheddar cheese, tomato relish, onion, pickle & BBQ salsa

24,00

CROQUE MONSIEUR

béchamel, ham, gruyere & mustard

17,00

CROQUE MADAME

béchamel, ham, gruyere, mustard & egg

18,00

AVOCADO SALMON TOAST

with sesame seeds

18,50

SANDWICH GRILLED VEGETABLES (VG)

Sourdough toast, goat cheese, salsa Verde & alfalfa

16,00

CAESAR SALAD

Romaine lettuce, grilled chicken, Crispy bacon, parmesan, croutons & Caesar dressing

26,50

RED SALAD

Mixed salad, grilled vegetables, goat cheese, parmesan & croutons

26,50

OYSTER PLATTER

3 fine de Claire oysters & 3 oysters From the jasper grill oven

28,50

SOUP OF THE DAY

With fresh bread

11,50

BURRATA (VG)

Tomato & basil, capers & onion

17,50

FOCACCIA (VG)

Homemade herb oil & herb butter

6,50

CAMEMBERT FROM THE OVEN (VG)

Red onion chutney & walnut

17,50

CHEESE PLATE (VG)

Selection of 3 cheeses, fig bread & apple-pear syrup

22,95

BITTERBALLEN 6x

With mustard

9,95

FRIES (VG)

With mayonnaise

7,50

SIDE SALAD (V)

7,00

GLAZED CARROT (VG)

Butter, cognac & orange juice

8,50

