

# Lunch

## BRIOCHE SANDWICHES

<b>EGGS NORWEGIAN</b>	smoked salmon, chives and Hollandaise sauce	14
<b>EGGS BENEDICT</b>	ham, chives and Hollandaise sauce	12
<b>MUSHROOMS</b>	Comté, truffel crème and Hollandaise sauce	14
<b>SMASH BURGER</b>	fermented garlic, red onion, rocket and old cheese <i>supplement bacon</i>	18 3,5

## SOURDOUGH SANDWICHES

<b>SALAMI MILANO</b>	ricotta, bell pepper and cumin	15
<b>SMOKED SALMON</b>	edamame, zucchini, radish and homemade furikake	15
<b>ROASTED FIGS</b>	feta, fermented garlic and balsamic <i>supplement Iberico</i>	14 5
<b>BEEF CROQUETTES</b>	salad and mustard	12
<b>GRILLED CHEESE</b>	two different kinds of cheese, ham and ketchup	10

## FROM THE VEGETABLE GARDEN

<b>EGGPLANT</b>	miso, smoked eggplant, chard and oyster mushroom	15
<b>BURRATA</b>	zucchini, rocket, raisin and macadamia	12
<b>CAESER SALAD</b>	poached egg, parmesan, anchovy and croutons <i>supplement chicken</i>	14 4

## FROM THE FARM

<b>STEAK TARTARE</b>	sauerkraut, sour cream, dill and potato 'fries'	14
<b>BEEF LOIN</b>	zucchini, mustard seeds, parsnip and sherry/black garlic sauce	18

## FROM THE SEA

<b>RAVIOLI</b>	prawn, ginger, lychee and kimchi beurre blanc	16
<b>HAMACHI</b>	Red cabbage, dashi, salted yoghurt and amarena cherries	18

## SIDE DISHES

<b>FRIES</b>	with mayonnaise	6
<b>MOUSSELINE</b>	velvety soft mash with chives	6
<b>ICEBERG LETTUCE</b>	herb yoghurt dressing and home made furikake	6
<b>PUNTPAPRIKA</b>	roasted, ricotta en cumin	8
<b>PADDENSTOELEN</b>	fresh egg yolk, bread crumbs and parsley	8