

Menukort / Menucard

Appetaizer

Carpaccio di vitelli.

Marinated beef with baby salat lemon, orange and parmesan flakes.
79,-

Carpaccio di salmon.

Marinated salmon with lemon orange and baby spinach.
79,-

Buffalo mozzarella.

On a bed of grilled vegetables.
59,-

Prosciutto serveret på et focaccia brød

med tørrede figner og årstidens grønt.
59,-

Duck and grapefruit salad

with toasted nuts and mango vinegraitte.
89,-

Main courses

Beef filet

with today's gamiture, olive, and truffle sauce.
189,-

Chicken fillet with eggplant

with mozzarella and fresh tomatoes.
179,-

Roast beef lamb

served with white wine sauce and thyme.
195,-

Honey chicken cilantro

with balsamic vinegar.
179,-

Desserts:

Cannolo Siciliano

Traditional Scilian dessert made of tube-shaped shells of fried pastry dough, filled with sweetned ricotta cheese filling
59,-

Profiterole

Fine choux pastry filled with soft chantilly cream and topping of excellent cocoa cream.
59,-

Amerotto cake

Sponge cake soaked in amaretto liqueur, filled with cocoa cream, topped with amaretto grain, chantilly cream and biscuits.
59,-

Fruit cake

Buttery short pastry base covered with fresh season fruit and fruit in syrup in a thin layer of gelatine.
59,-

Tiramisu

Tiramisú cake made of sponge-cake soaked in liqueur, mascarpone cheese and coffe.
59,-

Pasta

Linguine

Linguine bolognese baked.
119,-

Linguine

with spicy tomato, garlic, chili, capers and black olives.
99,-

Cannelloni

baked in the oven topped with mushroom cream.
119,-

Pasticcio di funghi e prosciutto.

Mushroom and ham.
119,-

Pappardelle con stufato di manzo.

Pappardelle and beef stewed with pearls.
196,-

Ravoli ricotta e spinat

Ravioli with ricotta, spinach in butter sauce.
119,-

Fish-of-the-day

Pasce del giono

Fish of the day. Ask the waiter.
179,-

Cheese

Piccola degustazione di formaggi Italiani.

Small tasting of Italian cheese.
69,-