



## MENU

<b>COMBO BOARD</b>	<b>159 KR.</b>
PROSCIUTTO CRUDO DI PARMA, SICILIAN SAUSAGE, PISTACCHIO SALAMI, SPECK IGP, TALEGGIO DI BUFALA, PECORINO SARDO, PECORINO PICCANTE, FORMAGGIO AL BAROLO, MARINATED VEGETABLES, OLIVES.	
<b>BURRATA</b>	<b>115 KR.</b>
WITH ROASTED TOMATOES, GREEN SPROUTS, BASIL. ADD SARDINES FOR 25 KR	
<b>DANISH BEEF TARTARE</b>	<b>120 KR.</b>
WITH RICOTTA SALATA, GREEN SPROUTS, BREAD CHIPS. BEANS WITH MINT.	
<b>PULPO (OCTOPUS)</b>	<b>125 KR.</b>
<b>VITELLO TONNATO</b>	<b>99 KR.</b>
DANISH VEAL SERVED WITH TUNA SAUCE, FRIED CAPERS, GREEN SPROUTS.	
<b>MARINATED ANCHOVIES (6 STK)</b>	<b>75 KR.</b>
CANTABRICO ANCHOVIES MARINATED IN VERMOUTH VINEGAR.	
<b>GRATINATED VEGETABLES</b>	<b>60 KR.</b>
AUBERGINES, SQUASH AND PEPPERS GRATINATED WITH GRANA PADANO.	
<b>BRESAOLA GALLEGA</b>	<b>135 KR.</b>
GALICIAN (SPAIN) BRESAOLA SERVED WITH RICOTTA SALATA, GREEN SPROUTS.	
<b>BRUSCHETTA</b>	<b>45 KR.</b>
TOMATOES, BASIL, GARLIC.	
<b>CARPACCIO</b>	<b>135 KR.</b>
DANISH BEEF WITH LEMON OIL, GRANA PADANO, GREEN SPROUTS.	
<b>PROSCIUTTO CRUDO DI PARMA</b>	<b>115 KR.</b>
<b>GLAZED CHORIZO</b>	<b>99 KR.</b>
TXOGITXU CHORIZO GLAZED IN RED WINE AND ROSEMARY, SERVED ON CROUTON WITH GREEN SPROUTS, FRESH FENNEL.	