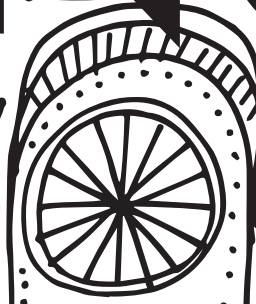
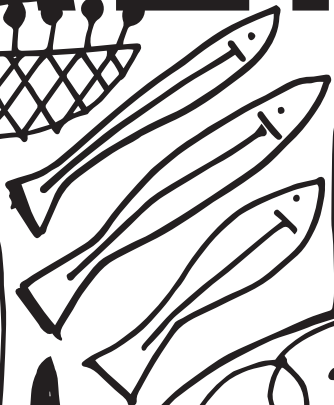
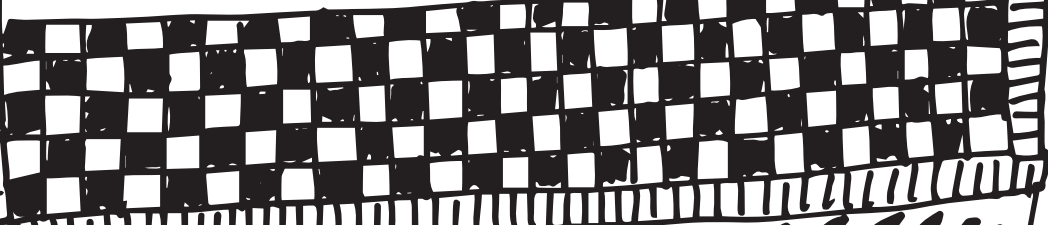


# MENUU



TONEN



## MENU

### Oysters!

*Perle de L'Imperatrice*

*3 pcs — 6 pcs — 12 pcs*

*90,- — 190,- — 360,-*

### Gildas

*Cantabrian anchovies, guindillas chilli, olives 80,-*

### Coco Smørrebrød

*Rouzaire Gratte-Paille cheese, anchovies, lyserød radicchio, pine nuts, toasted bread 135,-*

### Winter Tomatoes

*Marinda tomatoes, olives, Psyche Olive Oil, oregano, bread 95,-*

### Tarocco Salad

*blood oranges, Castelfranco radicchio, Appenzeller cheese, baby artichokes 125,-*

### Carpaccio

*Carne salada, marinated artichokes, bergamot 125,-*

### Assiette de Charcuterie

*Selection of different økologisk cold cuts: galician cow / danish pork 195,-*

### Assiette de Fromage

*Tour de France: goat, sheep, white/blue mold ripened, raw milk*

*3 — 5*

*150,- — 195,-*

### Sourdough bread

*Sourdough bread with Psyche økologisk Extra Virgin Olive Oil 40,-*

### Petits caprices

*Almonds, Olives, sun-dried Bell Peppers 55,-*