

drinks

sparkling

		gl / btl
2019	cave genouilly, crémant de bourgogne, bdb	95/475
N.V	pol roger, brut réserve, champagne	165/950

white

2024	partisans, chenin blanc, roussillon	80/400
2025	pieropan, soave classico, veneto	90/450
2024	sem, grenache & macabeu, unic blanc, roussillon	120/600
2023	domaine trapet, rieseling, beblenheim, alsace	140/700
2023	pierre bouree, bourgogne blanc, bourgogne	150/850

rosé

2024	château de berne, romance, provence	90/450
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orange

2023	luca bambara, vecchio mediterraneo, sicily	120/600
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red

2023	anne pichon, grenache noir, provence	80/400
2023	luca bambara, nero d'avola, il classico, sicily	105/525
2024	la petit sœur, cabernet franc, globule rouge, loire	120/600
2023	marcel lapierre, morgon, beaujolais	140/700
2023	pierre bourée, bourgogne rouge, bourgogne	150/750

long drinks

paloma	120
gin & tonic	120
aperol spritz	120
vermouth & tonic	120

beers 30cl

oy - pilla av snar - lager	55
oy - hanin gali - ipa	55
føroyabjór - slupp - vienna lager	55
oy - 0.0Y - alc. free lager	55

food & snacks

snacks

olasagasti anchovies + mayo + lemon + grilled bread 165

30g gastrounika caviar + blinis + sour cream 595

selection of ham & cured meats 145

cheese 2/4 pcs + garniture + crackers 80/150

Pâté en croûte 135

gillardeau oysters 3 pcs + mango&chili 160

bread + butter 50

crisps 50

cashews 50

green olives 50

warm dishes

navioli + parmigiano + ramson + bacon + asparagus 195

cod + sauce vierge + lentils 265

sweet

vanilla custard + rhubarbs 85

combo

reccomended for 2-3 people

olasagasti anchovies + mayo + lemon + grilled bread

selection of cured meats & ham

Pâté en croûte

gillardeau oysters 3 pcs + mango&chili

bread + butter

595