

Starters

Garlic Bread 99:-

White bread with garlic butter and melted mozzarella cheese. Served with sliced tomato.

Toast Skagen 135:-

*A typical Swedish dish.
 A mixture of shrimps, mayonnaise, dill, capers, french mustard and onion on white bread.
 Whitefish roe and lemon on top.*

Gambas 139:-

*Giant shrimps with chilli and grilled garlic.
 Served in a hot pan with white bread and aioli.*

Les Escargots 99:-

Served with white bread.

Meat Dishes

Garlic Marinated Lamb Fillet 299:-

Served with basil sauce, pickled red onion rings, lettuce and potato gratin.

Fillet of beef medallions 339:-

Served with a chanterelle sauce, lettuce and potato gratin.

BBQ Glazed Skewer 279:-

Skewers with beef, paprika, red onion and squash. Served paprikadip, tzatziki, lettuce and potato wedges.

Entrcote 350gr 309:-

Served with café de paris butter, homemade béarnaise sauce, lettuce, pickled red onion rings and pommes frites.

Marinated Chickenfile 259:-

*Marinated in chilli, black pepper, herbs and garlic on a bed of wok vegetables.
 Served with paprikadip, lettuce and potatoes au gratin.*

Sirloin Steak

Beefsteak with homemade béarnaise sauce, garlic butter, Jack Daniel sauce, grilled corn, crispy lettuce. Served with potato wedges.

200 gr 299:-

300 gr 389:-

450 gr 499:-

900 gr 799:-

Fajitas Combination 299:-

A combination of grilled beef and chicken fillet, vegetables in a hot pan. Served with lettuce, red onion, corn, olives, hot jalapeños, sliced mozzarella cheese, guacamole, salsa dip, crème fraiche and hot tortillas.

Cesar Salad 179:-

*Romaine lettuce in fresh Caesar dressing, with grilled chicken, bacon and croutons.
 Parmaesan on top.*

HK- Burger 189:-

*200 gr beef burger with cheddar cheese, dressing, bacon on brioche bread, jalapenõs, tomato, red onion rings, lettuce and homemade béarnaise sauce.
 Served with pickles and pommes frites.*

Pasta Dishes

Fish- & Shellfish Pasta 189:-

A lovely dish of pasta penne, salmon, scampi, greenshell mussels, green asparagus, dill, leek, lemon, tomato, white wine, cream, paprika.

Served with crème fraiche.

Pasta Beef 189:-

Pasta penne with sliced beef, paprika, mushrooms, red onion and leek. In a lovely gorgonzola sauce.

Served with crème fraiche and lettuce.

Pasta

Chicken & Shrimp 169:-

A wok with pasta penne, chicken fillet, Shrimps, mushrooms, red onion, leek, red and green paprika and garlic. Served with crème fraiche and lettuce.

Fish Dishes

Fish Stew of the house 249:-

A lovely stew with salmon, cod, shrimps, green mussels, red onion, tomatoes, leek, carrot, garlic and white wine. Flavour with chilli and cream.

Served with aioli and white bread.

Charfilé 279:-

Lightly salted char. Served on a bed of shrimp, onion, dill and capers.

Served with lettuce, lemon and mashed potatoes.

Scampi Fajitas 289:-

Scampi on a bed of garlic pepper, leek, red onion and garlic butter in a hot iron pan. Served with delightful guacamole, salsa, crème fraiche, grated mozzarella, hot jalapeños and warm vetortillas.

Side Orders

Potatoes au gratin 39:-/p

Dip 20:-

Corn 20:-

3 Tortilla bread 25:-

Nachos 79:-

with melted cheddar cheese.

Served with two dips, salsa and guacamole.

Vegetarian Dishes

Pasta 159:-

Pasta penne with paprika, mushrooms, red onion, leek, broccoli, red and green paprika and green asparagus. In a lovely gorgonzola sauce

Vegetarian/Vegan

Fajitas 199:-

Sliced red onions, leeks, paprika, tomato, grilled corn, green asparagus and garlic butter in a hot pan. served with lettuce, red onion, corn, olives, hot jalapeños, grated mozzarella cheese, guacamole, salsa, crème fraiche and hot tortillas.

Halloumiburger 189:-

Grilled halloumi served on brioche bread with sriracha mayonnaise, tomato, jalapeno, red onion rings, lettuce, avocado dip and french fries

Desserts

Vanilla ice cream 69:-

with chocolate sauce.

Meringue swiss 109:-

vanilla ice cream, banana, cream and meringues.

Helene's applepie 85:-

Served with a scoop of vanilla ice cream.

Chocolatfondante 89:-

Served with a scoop of vanilla ice cream.

Sorbet 79:-

Crème Brulé 89:-

with mixed berry.

Tryffel 3st 50:-/ 20:-st

Dessertwine 4cl 74:-