

## LUNCH MENU

### Sandwich

All sandwiches are made with our home baked focaccia, fresh salad and avocado cream

SMOKED SALMON	95,-
AVOCADO & MOZZARELLA	95,-
GRILLED AND MARINATED PORK	95,-

### Lunch servings

FRESH SHRIMPS (easy-peel) cooked with garlic, lemon and herbs. Served with aioli	115,-
MUSSELS cooked with dark beer and herbs	110,-
CEVICHE with hand peeled small shrimps, fresh spicy lime marinade, red onions coriander and fresh chili	115,-
BOARD - salty almonds, dried ham from Skagen, fennel salami, Ravost (Danish cheese), olives. Served with homemade focaccia	129,-
BOARD - salty almonds, dried ham from Skagen, fennel salami, Ravost (Danish cheese), olives, easy-peel shrimps, cream of smoked cheese, salmon tatar, fried green pimentos. Served with homemade focaccia	249,-

### After lunch

CHEESE BOARD - Comté, Ravost, Fourmet D'Ambert, served with chutney and homemade rye crackers	65,-
INTENSE CHOCOLATE CAKE served with raw -pickled blackberries and whipped cream	55,-