

# Bar Menu

17-22

**Zhoug with boquerones, zucchini, crispy bread and coriander** 95 kr

*2017 Antonio Lopes Ribeiro Air Loureiro, Arinto, Avesso, Vinho Verde, Portugal 140 kr*

**Mushroom croquette with comté and tarragon mayonnaise** 115 kr

*2018 Joseph Jambon Beaujolais Villages Gamay, Beaujolais, France 120 kr*

**Baba ganoush with black tahin, red chicory, grilled za'atar bread** 145 kr

*2018 Joseph Jambon Beaujolais Villages Gamay, Beaujolais, Frankrike 120 kr*

**Swedish corn fed chicken with vegetables in season, herb mayonnaise, honeyglaze and crispy wild rice** 195 kr

*2018 Joseph Jambon Beaujolais Villages Gamay, Beaujolais, Frankrike 120 kr*

**Flank steak with pommes paille, truffle mayonnaise, swedish tomatoes and fermented chili dressing** 250 kr

*2016 San Giorgio Ciampoleto Rosso di Montalcino Sangiovese, Toscana, Italien 165 kr*

Today's sorbet or ice cream 65 kr

Chocolate praline with calvados, cinnamon and walnut 30 kr

*Ask your waiter about non-alcoholic options*

LYKKE