

LYKKE

Starter

Zhoug with boquerones, zucchini, crispy bread and coriander
95

Mushroom croquette with comté and tarragon mayonnaise
115

Fried pulpo with mint and fried fermented tomato paste, pancetta, choy sum and tomatoes
165

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

Deep fried red-fish with stewed corn, pickled jalapeños, green tomatoes and daikon
165

Main course

Iberian Presa with blood orange & espelette braised chicory, spinach and parsley purée,
fried black cabbage and sobrasada
285

Grilled sea bream with ragú of tomato, olives, artichoke escabeche, potato linguine and aioli
285

Deer fillet of tenderloin with butternut squash, flower sprouts, ras el hanout and potato ragú
275

Gnocchi with spinach and parsley purée, soy pickled shiitake and shallots,
oyster mushrooms and pecorino
255

Dessert

Apple crumble with vanilla ice cream, salt roasted apple, white chocolate and crispy oats
95

Chocolate brownie with cherry and guanaja, served with cream cheese ice cream
and cherry creme
110

Mango sorbet with liquorice meringue, dulce de leche and
lime marinated mango
95

Chocolate praline with calvados, cinnamon and walnut
30

