



Tasting menu
5 courses 69\$
 For the entire table only
 served between 5 and 8 pm
 + wine pairing 37\$

Table d'hôte
 To share or Starter +
 Main + Desert
 *49\$

Menu

To share

Charcuterie and local cheese board (Not included in Table d'hôte)	29
Fresh oyster and mignonette	PM
Salted Cod fish and shrimp fritters	10
Oven-roasted mussels, garlic butter and confied tomato tapenade	12
Fried calamaries, tomato chutney and smoked almond(+3*)	15
 Dip of Labneh - zaatar - honey - pita bread	9
 Local Cheese plater	9

Starters

 Butternut squash velouté and dip fried soft-boiled egg with hazelnut (+3*)	15
Broiled oysters x3, compond butter, cheese and fine herbs	12
Portuguese style grilled sardines served whole	11
Trout tartar, beet, raspberries and crostinis(+5*)	17
Beef tataki, chanterelles, corn salsa , pop corn soy maple(+11*)	23
Octopus carpaccio, tzatzíki, chimichurri(+5*)	17

Mains

Sea Food chowder	34
Light lemon chowder, variety of sea food and fish, vegetables (+3*)	
Trout filet, sunflower seed crust	34
Fermented tomatoes and garlic scapes, quinoa (+3*)	
Grilled striploin beef AAA and chimichurri sauce	36
Served with vegetables and fried polenta (+5*)	
Fresh pasta, nordic shrimps, bacon and lobster bisque	29
Served with smoked bacon and leeks	
 Butternut Squash Cannelloni with Naked Oats and Walnuts	27

Desserts

Dessert platter to share, minimun 2 pers (chef choices)	10/pers
Nata, portuguese tartlet	4
Lemon-merengue pie	9
Molten chocolat cake and vanilla ice cream	10
Raspberry sorbet and Cherry River Gin "Basil berries"(+2*)	12
Local cheese plate	9
Gourmet coffee, Coureur des bois coffee with a Nata (+2*)	12

---Please notify us of any allergies or dietary restrictions---