


Tasting menu
5 courses 69\$
 For the entire table only
 served between 5 and 8 pm
 + wine pairing 39\$

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 calamari, tomato chutney and smoked almond(+3*)	15
 Local Cheese plater	12
Local charcuterie plater(+6*)	18

Starters

 Butternut squash velouté and dip fried soft-boiled egg with hazelnut (+3*)	15
Broiled oysters x3, compound butter, cheese and fine herbs	12
Stuffed calamari with porc meat, chorizo style and tomato sauce	12
Portuguese style grilled sardines served whole	11
Salmon Gravlox, blinis, pickled vegetables and citrus cream (+5*)	17
Seared scallop - Urchin emulsion - leeks (+4*)	16

Mains

Sea Food chowder	34
Light lemon chowder, variety of sea food and fish, vegetables (+3*)	
Trout filet - buckwheat - Celeriac	34
Risotto of celeriac, buckwheat shortbread and his emulsion (+3*)	
Duck breast - carrot - ginger	35
Duck breast glazed with carrot juice, ginger-carrot purée (+4*)	
Fresh pasta, nordic shrimp, bacon and lobster bisque	29
Served with smoked bacon and leeks	
 Butternut Squash Cannelloni with braised Naked Oats and Walnuts	27

Desserts

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

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