

CHEF'S SPECIAL



MARINATED SMELT 9€

Garlic-olive oil dressing, capers, pickled onions, cucumber

Wine recommendation: Riesling Dry, Chateau Ste Michelle, Washington State (USA) 12 cl 7€ 75 cl 41€

*Cocktail recommendation: CUCUMBER GIN SOUR 11€
Crafter's Wild Forest Gin, cucumber juice, cucumber cordial, lemon juice*

CAESAR SALAD WITH SMELT 12€

Grilled romaine lettuce, breaded sea squid, Caesar dressing, capers, bread slice

Wine recommendation: Sauvignon Blanc Endless River, Jean Biecher & Fils, Marlborough (NZL) 12 cl 7.50€ 75 cl 46€

*Cocktail recommendation: CUCUMBER-JALAPENO MARGARITA 11€
Patron Silver tequila, Cointreau, cucumber juice, jalapeno, lime juice*

BEEF 26€

Beef tenderloin, roasted asparagus, celeriac cream, pickled chanterelles, herb potatoes, wine sauce

Wine recommendation: Reserva Vina Ardanza, La Rioja Alta, Rioja (ESP) 12 cl 12€ 75 cl 79€

*Cocktail recommendation: BACON-CORN MARGARITA 11€
Patron reposado tequila infused with bacon, Cointreau, corn syrup, lime juice, egg white*

LEMONGRASS 9.5€

Lemon grass crème brûlée, coconut cookie, lime ice cream

Wine recommendation: Furmint Late Harvest Disznókő, Tokaji (HUN) 6 cl 5.5€

*Cocktail recommendation: QUINCE SPRITZ 11€
Quince soda, sparkling water, sparkling wine, mint*

COCKTAILS

CUCUMBER GIN SOUR 11€

Crafter's Wild Forest Gin, cucumber juice, cucumber cordial, lemon juice

CUCUMBER-JALAPENO MARGARITA 11€

Patron Silver tequila, Cointreau, cucumber juice, jalapeno, lime juice

BACON-CORN MARGARITA 11€

Patron reposado tequila with bacon, Cointreau, corn syrup, lime juice, egg white

QUINCY SPRITZ 11€

Quince liquor, sparkling water, sparkling wine, mint

POPSTAR MARTINI 11€

Popcorn flavored gin, passion fruit, lemongrass cordial, egg white

FLOREALE (MOCKTAIL) 7€

Floral Martini, aloe vera, cucumber cordial, tonic

VIRGIN CUCUMBER GIN SOUR (MOCKTAIL) 9€

Peninuk Zero Gin, cucumber juice, cucumber cordial, lemon juice