

★ KOKERIET ★

Restaurant & Bar

Dinner menu May 2018
Dinner is served from 16.00

STARTERS

- Cured minke whale** 125,-
Horseradish, lingonberry gell, baby leaves, parmesan chips
Allergen: Milk
- Crab meat with avocado** 119,-
Baby leaves, mustard and lemon vinaigrette
Allergen: Shellfish, egg, sennep
- Fish soup CLASSIC** 119,-/198,-
Curry, basil, mussels, vegetables, and fish of the day
Allergen: Wheat, milk, fish, shellfish, molluscs, sulphite
- Asian scampi salad** 109,-/189,-
Chili marinated scampi picked fennel, chili, lime, soya vinaigrette
Allergen: Shellfish, soy, sulphite, mustard

SUMMER CLASSICS

- Beefburger -Served all day!** 198,-
Salad, truffle aioli, caramelized red onions, cheddar, tomato and fries. **Served medium!**
Allergen: Egg, wheat, mustard, milk, sulphite, celery, sulphite
- Mussels with pesto-Served all day!** 198,-
Fresh mussels with white wine and pesto sauce
Allergen: Molluscs, milk, sulphite, wheat, nuts
- Caesar salad-Served all day!** 189,-
Caesar dressing, croutons, chicken fillet, parmesan and bacon
Allergen: Egg, milk, anchovies, wheat, barley, mustard, lupine

MAIN COURSES

- Beef tenderloin** 315,-
Asparagus beans, red onions, mushrooms, celery puree, Pommes Anna, port wine sauce
Allergen: Celery, milk, sulfitt
- Minke Whale** 289,-
Mushrooms, spring onions, spring cabbage, celery puree, herb-garlic oil potato, timian sauce
Allergen: Celery, milk
- Sea bass** 295,-
Romanesco, spring cabbage, leek, baked cherry tomatos, lemon butter with capers, herb-garlic potato
Allergen: Fish, milk
- Tempered Salmon** 285,-
Asparagus, baked cherry tomatos, broccolini, parsnip puree, Pommes Anna, asian glace
Allergen: Fisk, melk, soya, gluten, sesame seeds
- Sharing plate (min 2pers)** 189,-/pers.
Parma ham, Brie, chili scampi, hot smoked reindeer tongue, beef rosso, chicken wings, bread and truffle aioli
Allergen: Milk, shellfish, soya, sesame seeds, gluten, egg
- DAYS SPECIAL**
- Chefs recommendation! Price of the day**
-Ask your waiter what we offer today!