

Summer Dishes

MUSSELS

Steamed mussels in a creamy white wine sauce, herbs and cherry tomatoes.

Served with bread
(SH, M, SU, W - only gluten in bread)

289,-

Fries: 49,- Aioli: 29,-

PREMIUM SHRIMP SANDWICH

Hand peeled prawns, salmon roe, boiled egg, dill, lettuce, tomato and mayonnaise on Hönökaka, a special sweet homemade bread from a local bakery

(E, SU, S, F, M, W - only gluten in bread)

Small: 179,- / Large: 279,-

KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock.

Served with bread

(M, F, SH, M, SU, SE, W - only gluten in bread)

Small: 179,- / Large: 279,-

SUSHI BOWL

Ponzu marinated salmon, sushi rice, lettuce with sriracha dressing, cucumber, pickled ginger, seaweed salad, soya beans, mango and coriander

(SO, SE, F, SU, E, W - only gluten in bread)

269,-

BRUSCHETTA

Burrata mozzarella on butter toasted bread with marinated tomatoes, balsamic sirup, rucola and basil

(M, SU, W - only gluten in bread)

199,-

KOKERIETS CÆSAR SALAD

Homemade cæsardressing, crutons, chicken fillet, parmesan and bacon.

Served with bread

(E, SU, F, M, C, MU, W - only gluten in bread and crutons)

239,-

BEEF BURGER 180g

Served on brioche burger bread with cheese, bacon, dressing, rucola, tomato, red onion, fries and aioli

(E, MU, C, M, SO, SU, W - only gluten in bread)

279,-



Main Courses

BEEF TENDERLOIN

With broccolini, carrot, salt-baked potatoes from Bjertnæs & Hoel and port wine sauce

(SU, M)

429,-

HOME MADE BABY BACK RIBS

BBQ glazed baby back ribs served with fries and coleslaw with summer cabbage

(MU, E, M)

319,-

HALIBUT

Served with grilled romano salad, asparagus, salt-baked potatoes from Bjertnæs & Hoel and herb sauce

(F, SU, M)

379,-

MUSSELS

Steamed mussels in a creamy white wine sauce, herbs and cherry tomatoes.

Served with bread

(SH, M, SU, W - only gluten in bread)

289,-

Fries: 49,- Aioli: 29,-

KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock.

Served with bread

(M, F, SH, M, SU, SE, W - only gluten in bread)

279,-



Children's Menu

KIDS BURGER

Cheeseburger with fries and a simple

salad

(M, E, W)

129,-

CHICKEN WITH FRIES

Chicken fillet with fries and a simple

salad

129,-

Starters

WHALE CARPACCIO

Warm-smoked whale served with rucola, ginger, wasabi and chili cream, lime and pine nuts

(F, M, PI, SO, MU, W - only gluten in soya)

199,-

TUNA TATAKI

Lightly fried tuna in sesame, served with seaweed salad, ginger, mango and wasabi

(F, SO, SE, W - only gluten in soya)

199,-

BRUSCHETTA

Burrata mozzarella on butter toasted bread with marinated tomatoes, balsamic sirup, rucola and basil

(M, SU, W - only gluten in bread)

199,-

KOKERIETS GAMBAS PIL-PIL

Scampi marinated in chili, garlic, lime and coriander.

Served med butter toasted bread and aioli

(M, E, SH, SU, W - only gluten in bread)

199,-

KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock.

Served with bread

(M, F, SH, M, SU, SE, W - only gluten in bread)

179,-



Deserts

PASSION FRUIT MOUSSE

Mascarpone, white chocolate, passion fruit, lemon curd, berries and chocolate crumble

(M, E)

159,-

CRÈME BRÛLÉE

A French classic served with fresh berries

(E, M)

149,-

CHOCOLATE FONDANT

Baked French chocolate cake with a melted chocolate centre.

Served with vanilla ice cream, salted caramel sauce and berries

(E, M, SO, W)

159,-



We can adapt many of our dishes if you have an allergy, intolerance or a vegan diet. Talk to a waiter and we will help you.

M: MOLLUSCS E: EGGS F: FISH G: GLUTEN O: OATS W: WHEAT L: LUPIN M: MILK P: PEANUT PI: PINE NUTS SE: SESAME SEEDS

SH: SHELLFISH C: CELERY MU: MUSTARD SO: SOY SU: SULFUR DIOXIDE/SULFITE