

THE SOCIAL

BAR & BISTRO

BUBBLES

Cava, Naveran Brut, Penedes, Spain.....	95/420
Cremant d'Alsace, Calixté Brut, France.....	105/525
André Clouet, Brut, Champagne France.....	155/795
NV Pol Roger Reserve, Brut, France.....	995
Moët & Chandon, Brut Imperial, France.....	1195
2013 Dom Perignon, Champagne, France.....	3850

SNACKS

Something savory to start?

Three Small Snacks.....	135
Potato chips with parmesan cheese dip, almonds & marinated olives	

APPETIZERS

Assorted Charcuterie & Cheese.....	155
Tyrolean ham, Coppa, Fuet, olives, cornichons, Havgus cheese & cherry compote	
Mushroom Toast.....	145
Mushroom toast with lemon, parmesan, pearl onion & cress	
Jerusalem Artichoke Soup.....	125
Baked Jerusalem artichoke, crispy chorizo, roasted pine kernels, cress & parsley oil	
Cold Smoked Salmon.....	145
Horseradish crème, mustard marinated potatoes, fennel, pomegranate & dill	

SWEETS

Crème Brûlée.....	95
Classic Brûlée with bourbon vanilla & brown sugar	
Chocolate Bavaois.....	110
Chocolate Bavaois with forest berry compote & roasted white chocolate	
Vanilla Mousse.....	95
Cinnamon- & vanilla crumble, apple compote with star anis & vanilla ice cream	
Cheese Selection.....	145
Brie, Manchego & Blå Kornblomst. Served with crackers & compote	

MAINS

Mushroom Pizza.....	195
Tomato sauce, variety of mushrooms, grated parmesan & rocket salad	
Caesar Salad 1/2 or 1/1.....	145/220
Grilled chicken breast, romaine lettuce, garlic, classic Caesar dressing, parmesan & croutons	
Fresh Rigatoni.....	225
Spicy tomato sauce, gratinated burrata, olive oil, roasted sunflower seeds, cabbage pesto & basil	
The Autumn Cheeseburger By Burgerdudes.....	240
Beef or plant-based burger, mustard pickled mushrooms, parsley mayonnaise, caramelized onion dressing, cheddar cheese & French Fries	
<i>Plant based option from Havredal</i>	
Baked Pumpkin Salad.....	165
Pumpkin crème, roasted almonds, honey vinaigrette, feta cheese, pomegranate, salad leaves & endive	
Catch of the Day.....	295
Today's fish, please ask your waiter	
Veal Schnitzel.....	335
Veal schnitze, green salad, anchovy butter, lemon, thyme & French fries	
Steak Frites.....	385
Grilled ribeye with baked cabbage, pearl onion, Bearnaise sauce & French Fries	

Sharing Menu

Mushroom Toast
Cold Smoked Salmon
*
Mixed Grill
Seasonal vegetables with garlic
French Fries
*
Crème Brûlée

495,- per person

Minimum 2 persons

WINE

White

Lagranja Blanco, Verdejo, Castilla y León, Spain.....	110/435
La Petite Perriere, Sauvignon Blanc, Guy Saget, Loire, France.....	135/525
Riesling Cave Vinicole de Hunawihhr, Riesling, Alsace, France.....	145/565
La Tunella, Pinot Grigio, Colli Orientali del Friuli, Italy.....	155/620
Mâcon-Villages Memoire du terroir, Chardonnay, Bourgogne, France.....	170/675
Sancerre Terres Blanche, Vignoble Dauny Sauvignon Blanc, Les Caillottes, France.....	185/725

Red

La Vieille Ferme, Grenache, Syrah, Vin de France, France.....	115/445
Beaumas, Pinot Noir, Languedoc, France.....	155/565
Ripasso Classico Superiore, Corvina, Valpolicella, Italy.....	165/625
Onyx Classic Tinto, Vinicola del Priorat Carignan, Grenache, Spain.....	170/690
Sebastiani, Cabernet Sauvignon, California, USA.....	200/795

BEER & CIDER

Draft Beer 25 CL / 50 CL

Carlsberg 4,6%.....	60/78
Tuborg Classic 4,6%.....	70/88
Kronenbourg 1664 Blanc 5%.....	74/92
Brooklyn Stonewall Inn IPA / Pilsner 4,6%.....	80/98
Brooklyn Pulp Art Hazy IPA 6,5%.....	80/98
Grimbergen Blonde 6,7%.....	74/92
Grimbergen Double Ambree 6,5%.....	74/92
Jacobsen Yakima IPA 6,5%.....	80/98
Jacobsen Juicy IPA.....	80/98
Jacobsen Brown Ale 6,0%.....	80/98
Somersby Apple Cider 4,5%.....	70/88

NON ALCOHOLIC

Coca Cola - Cola Zero - Fanta - Sprite.....	50
Schweppes Lemon - Ginger Ale.....	50
Fuze Ice Tea Lemon - Peach.....	55
Søbogaard Elderflower.....	45
San Pellegrino / Acqua Panna.....	56
Organic Craft Lemonade - Variety of flavors.....	65
Carlsberg Nordic 0,0%.....	55