

## STARTERS

### KOREAN FRIED CAULIFLOWER (V,G)

GOCHUJANG, LOVAGE AIOLIA AND SWEET SOY SAUCE

19,90€

### COLDSMOKE CURED SALMON TARTAR (L)

MASH RYE BREAD, EGG, MAYO AND DILL

15,90€

## MAINS

### ARTESAN SAUSAGES (L,G)

BRYGGERI CHORIZO, ANDALUSIAN CHORIZO, LAMB CHORIZO, CABBAGE-POTATOE PIE, GARLIC PUREE, DIJON MUSTARD AND APPLE-FENNEL CHUTNEY

25,60€

### ROASTED EGGPLANT AND PISTOU (V)

TOMATO RISOTTO, GARLIC PUREE, ROASTED PLUM TOMATOES AND BASIL OIL

20,40€

### BRYGGERI "BOUILLABAISSE" (L,G)

BEER SAUCE WITH TOMATO, SHRIMP, MUSSEL, POTATO, CARROT, FENNEL AND AIOLI

27,80€

### BLACKENED BEEF (L,G)

CAJUN SEASONED BEEF SIRLOIN (250G) WITH FAT, CHORIZO BUTTER, BLACK PEPPER-RED WINE GLAZE AND CREAMY POLENTA

39,90€

### PREMIUM BURGER

ROSLUND FINNISH BEEF PATTY, BRIOCHE BUN, CHEDDAR, SRIRACHA MAYO, JALAPENO KETCHUP, SWEET MUSTARD, BEER ONIONS, CURLY FRIES AND CHIPOTLE MAYO

20,90€

+BACON + 3,00€

## DESSERTS

### BAKED APPLE CRUMBLE (G,V\*)

APPLE, OATS, CINNAMON SYRUP AND VANILLA MOUSSE

10,90€

### HOPS & TEA TAR WITH MILK AND HONEY ICE CREAM (L,G)

TARTALET SEASONED WITH TEA & HOPS AND HONEY ICE CREAM

12,90€

(\*SAATAVANA VEGAANISENA)