

# Saturday Brunch

SHARING MENU 450,-

Burrata, dry-aged entrecôte & ice cream (h,m,e,kj,su,se)

*Price per person, min 2 persons*

## BUBBLES & JUICE

House Cremant.....	150/725,-
House Champagne.....	220/1085,-
Apple juice.....	70,-

## BRUNCH COURSES

Salad of the day (e,s).....	195,-
Salad of the day + duck leg confit (e,s,kj).....	275,-

## SMALL COURSES

Sourdough bread with butter (h,m).....	35,-
Burrata, tomato from Hesnes and chimichurri (m).....	170,-
Deep fried kimchi pie w/ miso-ketchup (e,h,m,s,so).....	180,-
Today's fish w/seasonal veps, ramson-buttersauce (f,m,su).....	205,-
Nyr ice cream with rhubarb and cookie crunch (e,m).....	140,-

*We use local and organic produce*

We offer vegetarian/vegan options and dietary adjustments.

KJ-Meat, F-Fish, M-Milk, H-Wheat, S-Mustard, E-Eggs,

SK-Shellfish, B-Molluscs, SE-Celery, R-Rye,

BY-Barley, HA-Hazelnuts, P-Pistachios,

SU-Sulfite, SO-Soy, EM-Emmer,

MA-Almonds, SP-Spelt



**#KHF**