

SATURDAY BRUNCH

LARGER COURSES

TODAY'S SALAD DISH 180,-

CONFIT DUCK LEG WITH JALAPEÑO & RED CABBAGE (kj,e,s,m) 245,-

POTATO WAFFLE, SMOKED HALIBUT & SOUR CREAM (f,e,h,m) 175,-

SOUP OF THE WEEK WITH SOURDOUGH BREAD AND BUTTER (h,m) 175,-

SMALLER COURSES

SOURDOUGH BREAD AND BUTTER (h,m) 25,-

DEEP FRIED FISH WITH DIP AND HERBS (f,h,e) 130,-

CURED MEATS WITH BREAD, MUSTARD MAYO & ONIONS (kj,e,s,h) 85,-

BEEF ROOT TARTAR WITH HORSE RADISH MAYO (e,s) 130,-

SWEETER COURSES

WHITE CHOCOLATE+CREAM CHEESE ICE CREAM AND PEAR (m) 110,-

CHOCOLATE FUDGE IN COCONUT (m) 55,-

SHARING MENU 295,-

Selected dishes for sharing

(price per person, min. 2 pax)

WE USE LOCAL AND ORGANIC PRODUCE

We offer vegetarian/vegan options and adjustments to allergies.

ALLERGENES: F-Fish, M-Milk, H-Wheat, S-Mustard, SK-Shellfish,
B-Molluscs, SE-Celery, E-Eggs, R-Rye, BY-Barley, HA-Hazelnuts,
P-Pistachios, SU-Sulfite, SO-Soy, EM-Emmer, SP-Spelt



SATURDAY BRUNCH - MARCH 2020

#KHF