

Wine bar

BAR SNACKS

Olives, truffle chips or almonds (ma).....	50,-
Coppa, truffle salami, herring or anchovies (f,kj,su)....	95,-
Cheese: Wrångebäck, Fønix or Selles sur Couffy (m).....	95,-

SMALL COURSES

Bread and butter (h,m).....	35,-
Burrata, tomato from Hesnes and chimichurri (m).....	170,-
Halibut ceviche with jalapeño & XO-mayo (e,s,f,se,h)...	170,-
Deep fried kimchi pie w/ miso-ketchup (e,h,m,s,so)....	180,-
Today's fish w/seasonal vegs, ramson-buttersauce (f,m,su)	205,-
Dry aged entrecôte w/ gremolata, feta, potatoe (kj,m)..	205,-
Nýr ice cream with rhubarb and cookie crunch (e,m).....	140,-

WINES BY THE GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt.....	150/725,-
Champagne Grand Cru Cuvée Vive NV, Claude Cazals..	220/1085,-

House white wine.....	150/725,-
Weissburgunder Kaliber 9 2021, Adams Wine.....	165/790,-
Big Salt 2019, Ovum.....	185/895,-
Sancerre 2020, Gérard Boulay.....	195/930,-

House red wine.....	150/725,-
Maggiorina 2019, Le Piane.....	160/770,-
Baby Bandito Follow Your Dreams 2021, Testalonga...	175/855,-
Rabbit Hole Pinot Noir 2021, Simpsons.....	205/995,-

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