





MENU

SEAFOOD

Oysters (check with your waiter for availability) served with apple mignonette and lemon	750.-/1pc
Sea urchins served with ponzu sauce, quail egg, and lemon	450.-/1pc
Scallops choice of sauce: shiso sauce, soy sauce, or ginger mayonnaise	810.-/50g
Kamchatka crab claw choice of sauce: peppercorn sauce, cream sauce, or chili sauce	1 690.-/100g

APPETIZERS & SALADS


Sakhalin sea scallops, cucumber water, young horseradish	990.-
Salmon tartare, mustard-based sauce, pickled onion, oyster leaves	890.-
Beef tartare, radicchio, herb-based mayonnaise, pickles, and burnt onion	1 190.-
Chicken liver parfait	1 350.-
Whitefish caviar, cheese profiterole	1 430.-
Salmon 42°C, baked potato and leek, buttermilk-based sauce	1 290.-
Kamchatka crab salad	1 990.-
 French green salad	890.-
 Fermented tomatoes kimchi	850.-
 Cauliflower crudo, truffle ponzu	990.-
 Roasted artichokes, prosciutto	1 550.-

SMØRREBRØDS

 Smørrebrød with baked beetroot and goat cheese	590.-
Smørrebrød with lightly salted salmon gravlax, young horseradish, and green asparagus	890.-
Smørrebrød with Olyutorskiy herring, pickled red onion, and buckwheat popcorn	690.-
Smørrebrød with Nordic shrimps, poached egg, remoulade, and dill	890.-
White smørrebrød with Kamchatka crab	930.-
Warm smørrebrød with flounder, shrimps, and Blanquette sauce	930.-
Smørrebrød with Danish chicken salad	590.-
Smørrebrød with beef tartare	790.-
Smørrebrød with roast beef, remoulade sauce, and crispy onion	790.-

 This dish can be prepared without animal fats

SOUPS

Scandinavian Skagen soup with 4 types of fish	990.-
Soup with octopus, celeriac, green beans, nori	990.-
 Borscht vegetarian or with braised duck	590.-/690.-

MAIN DISHES

Homemade pasta with Kamchatka crab and crab shell-based sauce	2 190.-
 Roasted cauliflower, green sauce	990.-
Grilled octopus, crispy eggplant, beans, bok choy, basil, bisque sauce	2 590.-
Greenland halibut, mashed potatoes with herbs, and wild garlic pesto sauce	1 890.-
Smelt fillet with green chilli sauce, pomelo, cucumbers, and lime	890.-
Salmon, cauliflower, mussels, green oil, mussel sauce	1 670.-
Stuffed quail with foie gras, topinambur, port wine-based jus	1 630.-
Duck breast, spring roll with dried fruit, root vegetable puree, Porto sauce	1 690.-
Braised veal tongue, peppercorn sauce, mashed potatoes	1 350.-
Roasted lamb shoulder, eggplant caviar, jus sauce	1 590.-
Ribeye, potato terrine, sauce Bordelaise	1 950.-/100g

SWEETS

Pavlova dessert	690.-
Basque cheesecake, raspberries	690.-
Salted caramel, pear sorbet	490.-
Sea buckthorn crème brûlée	490.-
 Selection of ice creams and sorbets	250.-

 This dish can be prepared without animal fats