

THE PARLOUR

STARTER

POTATO PASTRY SERVED WITH
REGIONAL CHEESE, SOUR CREAM
& FISH ROE.

155

TOAST SKAGEN
SWEDISH SHRIMP TOAST

165/225

VEGAN ARANCINI SERVED WITH
ASPARAGUS, PARVEGGIO AIOLI
& WATERCRESS.

145

MAIN COURSE

STEAK SERVED WITH POTATO
GRATIN, WILD GARLIC, TOMATO
SALAD, ASPARAGUS
& BORDELAISE SAUCE.

295

SALMON, JALAPEÑO HOLLANDAISE,
GRILLED ASPARAGUS, LEMON,
PARMESAN, PICKLED
ELDERFLOWER
& POTATOES SERVED WITH
FRESH HERBS.

305

CAESAR SALAD

295

*ALWAYS ON THE
MENU*

BEEF BURGER WITH
CARAMELIZED ONIONS, GRUYÈRE,
TOMATO, LETTUCE
& FRENCH FRIES

245

VEGETARIAN OPTION
AVAILABLE



DESSERT

PANNACOTTA SERVED WITH
BAKED RHUBARB, GRAPEFRUIT
JELLY, CRUMBLE & LEMON BALM.

135

DARK CHOCOLATE TRUFFLE WITH
PISTACHIO & RASPBERRY
CRISP.

125