

CAFÉ CUVÉE

SNACKS

Almonds	45 kr
Olives	55 kr
Chips, bleekroe, sourcream	95 kr
Oysters	35 kr/st
Caviar spoon/refill	95 kr/85 kr
Tapenade, crispbread	55 kr
Chickenlivermousse, gherkins	80 kr
Duck rilette	105 kr

CUVÉEDISHES

Have a few and share!

We recommend 2-3 dishes per person

Potatoes, comté, trufflemayo	95 kr
Farmers Pate, gherkins, dijon	125 kr
Tarte Flambée	135 kr
Carpaccio, beef, asparagus, pinenuts, parmesan	135 kr
Burrata, eggplant, tomato	125 kr
Tuna, , cauliflower, soya	155 kr
Mini Moules, Nduja, kali	135 kr
Vealtartar, burrata, tomato, scallots	135 kr
Beets, bloodorange, goatcheese, ricotta, pistachio	135 kr
Cavatelli, jalpeño, parmesan	125 kr
Beef, béarnaise, haricots verts	175 kr
Langoustine, celeriac, hazelnuts, browned butter	165 kr
Jerusalem artichoke, cabbage, salsa verde, almonds	125 kr
Duck, pumpkin, brusselsprouts, mushrooms, chicken liver	175 kr

À PART

French fries	45 kr
Béarnaise	40 kr
Trufflemayonnaise	30 kr

CURED MEATS

Etagé, two floors of cured meats and sides	265 kr
Cured ham	75 kr
Truffle salami	70 kr
Mortadella	70 kr

CHEESE

Comté	45 kr
Brillat savarin	45 kr
Selles sur cher	45 kr
Verre gourmand Pineau de Charentes & three cheeses	255 kr

DESSERT

Café gourmand	165 kr
Crème brûlée	95 kr
Blood orange, cream, meringue, vanilla ice cream,	125 kr
Vanilla ice cream	65 kr
Sorbet	55 kr
Chocolate truffle	40 kr

If you have any
allergies please inform
us!

