

◆ Compagniet ◆

Starters

- 14€ **ASPARAGUS** • G L
Sandefjord sauce, parmesan
- 15€ **SHRIMP ROLLS**
Wasabi, cream cheese, crispy onion
- 15€ **TUNA TARTARE** • G L
Avocado cream, sesame, soy, rice noodles
- 17€ **BEEF CARPACCIO** • G L AX
Whitefish roe, sour cream, red onion
- 14€ **BAO BUNS** • VN
Oyster mushroom, coriander chimichurri, tomato powder

Dessert

- 12€ **RHUBARB**
Vanilla crunch, mascarpone lemon curd
- 13€ **CHOCOLATE FUDGE CAKE** • G L
Homemade coconut ice cream
- 9€ **ICE CREAM** • G
Old-fashioned vanilla, oat crunch, caramel sauce

Main Course

- 24€ **SHRIMP SANDWICH** • L
Hand-peeled shrimps, mayonnaise, sourdough bread, lemon
- 20€ **BURGER** • L
Ground chuck, sriracha mayonnaise, cheese, caramelized onions, french fries
- 24€ **ROASTED CAULIFLOWER** • G VN
Mashed potatoes, gremolata, broccolini
- 29€ **SIRLOIN STEAK** • G L FIN
Red wine sauce, chive butter, sugar snap peas, parmesan fries
- 34€ **PIKE PERCH** • L AXGAN
Chive sauce, new potatoes, fennel
- 39€ **BEEF FILLET** • G L FIN
Sherry sauce, tarragon-thrown carrots, raw fried new potatoes

G=gluten free • L=lactose free • V=vegetarian
VN=vegan • AXgan=only local ingredients
Allergies? Talk to the service staff!

