

# • Compagniet •

## Starters

- 15€ **GIN&TONIC SALMON • L G**  
Pickled cucumber, buttermilk, lime, dill oli, marinated beetroot
- 17€ **BEEF TARTARE • L G FIN**  
Dijon crème, pickled white onion, fried capers, truffle chips, parmesan
- 17€ **WHITEFISH ROE • L**  
Butter fried rustic bread, smetana, red onion, fried dill
- 14€ **GRILLED CHÈVRE • G**  
Pistachio, tomato marmalade, seed cracker
- 16€ **BEEF TATAKI • L G FIN**  
Ponzu sauce, roasted garlic, rice paper, sesame mayonnaise

## Desserts

- 14€ **MILLE-FEUILLE • L**  
Whisky cream with coffee, apple compote, mocha ice cream
- 12€ **CHOCOLATE AND HAZELNUT CAKE**  
Crispy Feuilletine, raspberries
- 10€ **ICE CREAM • G**  
Old-fashioned vanilla, caramel sauce

## Main Courses

- 24€ **SHRIMP SANDWICH • L**  
Hand-peeled shrimps, mayonnaise, sourdough bread, lemon
- 20€ **BURGER • AX**  
Chuck beef, brioche, Mojo Rojo, caramelized onion, cheese, fries
- 25€ **CARNITAS SANDWICH • FIN**  
Birria, brioche, mozzarella, fries
- 27€ **CELERY FONDANT • L G** (can be made vegan)  
Pedro Ximenez-miso sauce, parsnip purée, roasted shallots
- 28€ **FRENCH FISH & SEAFOOD STEW • L**  
Rouille, sourdough bread
- 37€ **LAMB TENDERLOIN • L NZ**  
Mie de pain, red wine sauce, potato gratin, broccolini, roasted cherry tomatoes

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G=gluten free • L=lactose free • V=vegetarian

Allergies? Talk to the service staff!

