

# Menu

Summer 2026

Tip!

**Surf 'n Turf**  
Skirt Steak 250g  
Lobster tails 2 pcs  
Chicken skewers 2 pcs  
Ribs 2 pieces  
**995:-** for 2 people

NOTE: Must be ordered  
24 hours in advance.

## STARTERS

### Grilled Green Asparagus .....190:-

Romesco sauce, balsamic vinegar, almonds, pine nuts, pancetta, Manchego cheese and grilled lemon.

Wine tip: Kein Name, Gruner Veltiner

### Burrata .....190:-

Tomatoes, basil, olive oil and grilled bread. (M)

Vintips: Villa Righetti Bianco, White Blend

### Calamari .....150:-

Aioli and lemon. (G,MU,E)

Wine tip: Finca Montepedroso, Rueda

### Crispy Jerk Chicken Wings .....195:-

Coriander and lime dressing, paprika and habanero dip, pickled chili, lime, spring onion and coriander. (G,M,MU,E)

Wine tip: Weingut Mehrlein Even & Odd Riesling

### Seafood Roll .....205:-

Lobster, shrimp and crab in a brioche-style bun served with roe sauce, pickled coleslaw and chili. (G,M,MU,E)

Wine tip: Champagne – Nicolais Feuilatte

### Seared Tuna .....195:-

Shiso dressing, tricolour sesame seeds, fried garlic, kimchi mayonnaise and rice paper.

Wine tip: Chavin Côtes de Provence Rosé Organic

### Toast Skagen .....210:-

Whitefish roe, lemon and grilled bread. (G,MU,E)

### 90g .....210:-

### 180g .....275:-

Wine tip: Cave de Beblenheim, Alsace

### Charcuterie and Cheese Board .....225:-

For 2 persons.

Wine tip: Francis Ford Coppola, Pinot Noir

### Dirty Fries .....125:-

Truffle mayonnaise, pickled onion, browned butter and Grana Padano. (M,MU,E)

### Garlic Bread .....110:-

Mozzarella, browned butter, Grana Padano and aioli dip. (G,M,E)

## POKE BOWL

### Fried Chicken (MU,SO,E) .....245:-

### Hand-Peeled Shrimp (MU,SO,E) .....275:-

### Tofu (MU,SO,E) .....255:-

All poke bowls include: quinoa, mango, black beans, edamame beans, pickled coleslaw, gari (pickled ginger), avocado, pickled onion, pickled chili, spring onion, mixed sesame seeds, coriander and kimchi mayonnaise.

Served with Fabrikören's Spicy Asian sauce.

## MEAT

### Sirloin Steak, Grain-Fed 250g

### Argentina / Uruguay .....445:-

Fries, tomato salad, truffle mayonnaise, red wine sauce and carrot purée.

Wine tip: Gaia Organic, Cabernet Sauvignon

### BBQ Iberico Pork Ribs .....325:-

Fries, coleslaw, pickled chili, BBQ sauce, corn and pepper salsa. (SO)

Wine tip: Camino De Los Agudos, Crianza, Rioja

### BBQ Chicken Skewers .....285:-

Fries, coleslaw, pickled chili, BBQ sauce, corn and pepper salsa. (SO)

Wine tip: Cave De Bissey, Bourgogne, Pinot Noir

### Swedish Meatballs .....275:-

Lingonberries, pressed cucumber, cream sauce and mashed potatoes. (M)

Wine tip: O Font, Cotes du Rhone

### Wiener Schnitzel, Veal .....295:-

Pan-fried veal top round, whipped browned butter, red wine jus, green peas and fries.

Wine tip: Cave de Beblenheim, Alsace

### Kajen's Double Burger .....250:-

Lettuce, mayonnaise, caramelised onion, cheddar, tomato, dipping sauce and fries.

(G,M,MU,E)

Wine tip: Francis Ford Coppola, Cabernet Sauvignon

### Caesar Salad, Chicken .....240:-

Chicken, crispy bacon, borettane onions and tomato. (M,MU,E)

Wine tip: Francis Ford Coppola, Chardonnay

## FISH & SEAFOOD

### Baked Arctic Char Fillet .....360:-

Pickled cucumber, sea coral crisp, trout roe, champagne sauce, roasted hazelnuts, fennel pollen, herb oil and boiled potatoes. (M,C)

Wine tip: Domaine Louis Moreau Petit Chablis, Chardonnay

### Seafood Roll, 2 pcs .....395:-

Lobster, shrimp and crab in a brioche-style bun served with roe sauce, pickled coleslaw and chili. Served with fries, side salad and aioli. (G,M,MU,E)

Wine tip: Champagne – Nicolais Feuilatte

### Caesar Salad, Shrimp .....275:-

Hand-peeled shrimp, borettane onions and tomato. (M,MU,E)

Wine tip: Black Mountain, Sauvignon Blanc

### Coconut Shrimp Salad .....295:-

Coconut-marinated tiger prawns, mango salsa, mixed cabbage salad, tomato, bell pepper, edamame beans and peanut dressing peanut dressing. (G,TN,MU,SO,E)

Wine tip: Santiago VV White



From the Bakery

Bread basket for  
2 with whipped butter  
**65:-**

## VEGETARIAN

### Miso-Roasted Pointed Cabbage .....240:-

Pumpkin and ginger purée, rice, tofu, pak choi and rice paper. (M,SO,SE)

Wine tip: Kuentz Bas Alsace Blanc

### Chèvre Chaud .....260:-

Pickled yellow beetroot, pickled red onion, lettuce, tomato, goat cheese, olives, walnuts, browned butter, balsamic vinegar and honey.

(M,TN)

Wine tip: Chavin Cuvée Blanc, Sauvignon Blanc

## EXTRA SIDES

### Warm

Warm vegetables with French dressing, topped with feta cheese .....95:-

Fries .....55:-

Red wine sauce .....55:-

Garlic butter .....55:-

Bacon .....15:-

### Cold

Aioli, Truffle mayo, Chipotle mayo, Mayonnaise, Coleslaw, Kajen's Hot Sauce

All dips .....30:-

### Salads

Green salad with pickled coleslaw and balsamic vinegar .....75:-

Tomato salad with pickled red onion and balsamic vinegar .....75:-

Small Caesar salad .....95:-

## CHILDREN'S MENU

Children's Burger with fries. (MU,E)

Chicken Nuggets with fries. (G,MU,C)

BBQ Chicken Skewers with fries. (SO)

All dishes .....150:-

## DESSERTS

### Crème Brûlée (M,E) .....115:-

### Poached Pears .....135:-

Vanilla mascarpone, lemon curd, honey cake and cardamom crumbs. (G,M,E)

### Salted Caramel Chocolate Crémeux .....135:-

White chocolate, raspberry purée, fresh strawberries, lemon meringue and macadamia nuts. (G,M,E)

### "Soft ice cream in large loads" .....495:-

For 4 persons. Soft ice cream, chocolate sauce, cookies and candy. (M,E)

### Ice Cream (M,E) / Sorbet .....60:-

G = Gluten M = Milk TN = Tree nuts MU = Mustard  
SO = Soybeans SE = Sesame C = Celery E = Eggs