

8TALLET

LUNCH

Monday - Friday
11.00-15.45

OPEN-FACED SANDWICH

1 PC. 95
2 PCS. 175
3 PCS. 235

- Steak tartare, crispy potato, dijonnaise, capers, cornichon & pickled blackberries
- Chanterelle a la creme on toasted brioche, parsley
- Chicken salad on brioche, pickled beech mushrooms, porcini cream & fried oyster mushroom
- Avocado on toasted rye bread, bok choy kimchi, sesame & fried rice paper
- Christiansøpigens herring, curry salad, soft boiled egg, red onions & fried capers
- Salmon rilette with smoked creme cheese, dehydrated tomatoes & fennel crudités
- Fillet of plaice, green remoulade & pickled onions
- Hand peeled shrimps on toasted brioche, deep fried egg & dill mayo

LUNCH DISHES

- GOURMET BURGER - 170
Beef patty, tomato relish, truffle mayo, pancetta, pickles, gruyère, fries & aioli
- VEGETARIAN BURGER - 145
Chickpea patty, romaine, pickled red onions, tomato relish, fries & aioli
- CHEVRE CHAUD - 140
Goat cheese gratin, cabbage, apple, blackberry & walnut vinaigrette
- CRAB BENEDICT - 195
Brioche, crab, avocado, sautéed spinach, poached egg & sauce choron

LUNCH OFFER 205

2 open-faced sandwiches
+ 1 small draft beer or
homemade lemonade

DESSERT

- Crème brûlée, passion fruit sorbet & crystallised white chocolat 100
- Chocolate fondant, marinated berries, cherry sorbet 95
- Comté, pear compote, honey roasted hazelnuts & toasted rye bread 95

KIDS MENU

- Beef burger, salad, tomato, fries & ketchup 80
- Butter roasted fillet of plaice, fries & green remoulade 80
- Pancake with berries & maple syrup 65