
SNACKS

Garlic bread with cream cheese	65:-
Olives.....	75:-
Potato crisps with vendace roe dip.....	115:-
Crispy pata negra croquetas with chili mayo & parmesan.....	95:-
Marcona almonds.....	70:-
Pata negra on butter fried bread with cheese crème & balsamico.....	115:-
Canned fish- and shellfish from Portugal Served with grilled bread and mayonnaise dip.....	115:-

STARTERS

Oysters, ask your waiter for variety	45:-/each
White almond gazpacho (Ajo blanco) with grilled red prawns, cucumber, turnip cabbage, and green chili	185:-
Escargots á la Provençale with foccacia.....	215:-
Steak tartar Café de Paris.....	195:-
Vendace roe with jerusalem artichoke terrine, västerbotten cheese crème, chives & pickled silver onions	315:-
Langos with creamy crab, curry, apple, cucumber & celery	215:-
White asparagus with hollandaise sauce, baked egg, crispy potatoes, grilled spinach & lumpfish roe	225:-

TENNSTOPET GRILL MAINS

Steak tartare Café de Paris with garlic mayonnaise & french fries.....	295:-
Grilled rib-eye steak with chimichurri butter, grilled green asparagus, silver onion & French fries.....	625:-
Grilled veal schnitzel with café de paris sauce, rocket, parmesan, fresh beans, silver onions & french fries.....	355:-
Grilled lobster with french fries & aioli.....	1/2 355:- 1/1 695:-
Grilled sea bass with wild garlic velouté, mussels, grilled peas, green asparagus, bellaverde & green chili mayonnaise.....	425:-
Moules Marinières with grilled bread, french fries & aioli.....	295:-
Baked fillet of char fillet with golden beets, radishes, lemon-pickled cucumber, Sandefjord sauce & lumpfish roe.....	395:-
Grilled portabello mushroom with creamy white beans, broccoli, pickled mustard seeds & mushroom consommé.....	285:-
Half roasted chicken served with salad, parmesan mayonnaise, sourdough crisp, red onion, and chicken jus.....	325:-
This weeks special.....	ask for price

DESSERTS

Poached rhubarb with ice cream, lemongrass crème, rhubarb- and raspberry cake & roasted white chocolate	130:-
Pecan pie with chocolate ice cream & warm citrus fudge sauce.....	130:-
Apple sorbet with cinnamon- and cardamom crumble & vanilla custard .	110:-
Crème Brûlée	120:-
Two kinds of cheese with crisp bread and marmalade.....	155:-
Scoop of ice cream or sorbet	65:-
Chocolate truffle	45:-