



## DINNER MENU OKTOBER 2021

BREAD FROM SÖREN KORTE / MANUFACTURE 4,5   
FLAMED NORI-KIMCHI-BUTTER 

### COLD AND WARM STARTERS

OYSTER GEAY SPEZIAL NR.1  
3 PCS. 15.- | 6 PCS. 28.-

„OLDENBURG SEA“ CHAR CONFIT 16.  
KOJI TURNIP / APPLE / PURPLE CURRY

SOFT SHELL CRAB TEMPURA 18.- |   14.-  
JAPANESE GREENS / GOMA YUZU / SOY BEAN

YELLOWFIN TUNA TATAR 18.-  
XO SAUCE / ROMAINE LETTUCE / THAIMANGO

SCALLOP OKONOMIYAKI 18.-  
CRISPY JAPANESE PANCAKE /  
TONKATSU BBQ SAUCE / GINGER

GRILLED TATAKI 17.-  
FJORD TROUT / PICKLED BEETS / TRUFFLE

TAGLIERINI TRUFFLE 18.- / 28.-   
TRUFFLE / PARMESAN / BEURRE BLANC

### MAINS

#### —FISH AND MEAT—

GRILLED YELLOWFIN TUNA STEAK 32.-  
LA RATTE POTATOES / LIGURIAN OLIVES /  
SAN MARZANO TOMATO / WILD BROCCOLI

CRISPY ROASTED COD 29.-  
CAULIFLOWER / EGGPLANT / MISO /  
LOBSTER HOLLANDAISE

BRAISED OX CHEEKS 29.- / with TRUFFLE 34.-  
PUMPKIN / WILD MUSHROOMS /  
SOURDOUGH CRUMBLE

#### —VEGGI AND VEGAN—

BEETS    
GRILLED AND PICKLED BEETS / TRUFFLE / PONZU /  
WILD HERBS / CARAMELIZED SESAME

MISO EGGPLANT 18.-    
CAULIFLOWER / TEMPURA / EGGPLANT / MISO

OKONOMIYAKI 16.-   
CRISPY JAPANESE PANCAKE /  
TONKATSU BBQ SAUCE / GINGER

### FOR 2 AND MORE

#### —FROM LE CREUSET BRAISER—

BOUILLABAISSÉ – 36.- PER PERSON  
WILD SHRIMPS / COD / MUSSELS / SCALLOPS /  
VONGOLE / PULPO /  
SAUCE ROUILLE / CROÛTONS / PARMESAN

SEAFOOD PASTA – 32.- PER PERSON  
CRUSTACEAN-TOMATO-SUGO / WILD PRAWNS /  
RAZOR CLAMS / SCALLOPS /  
LANGOUSTINE / PULPO

#### —CHARCOAL GRILL— WITH SAUCE & SIDES

CATCH OF THE DAY  
Z.B. GILT HEAD / MACKEREL / TURBOT / SEA BASS /  
SEA SOLE / LOBSTER / KING CRAB / LANGUSTINO / CARABINE  
DAILY PRICE

CHATEAUBRIAND – 46.- PER PERSON  
FILLET OF BEEF DRY AGED 600 GR.

SURF & TURF – 56.- PER PERSON  
CHATEAUBRIAND & PRAWNS

### DESSERT

PAVLOVA 12.-  
SPICED PLUM / CREME CHIBOUST / BAISER / SHERBET

TIMOS TARTE TATIN 10.-  
PUFF PASTRY / SALTED CARAMEL / APPLE / VANILLA / GRANOLA

LYCHEE SHERBET 6.- | UPGRADE + 6.- GIN / VODKA / CREMANT