

## **LARGE**

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<b>LOBSTER</b> carrots, sea buckthorn, barley	32
<b>GRILLED BROCCOLI</b> green almonds, crispy onions, miso	24
<b>SKATE WING</b> celeriac, brown butter, löjrom	26
<b>PORK SAUSAGE</b> grainy mustard, sage ketchup, potato purée, sauerkraut	26
<b>ROASTED UPSTATE CHICKEN</b> caramelized whey, winter cabbage, coriander, pear	30
<b>GRAND BURGER</b> aged cheddar, roasted onion mayonnaise, crispy potatoes	26
<b>PENNSYLVANIA LAMB SHANK</b> buttermilk, rhubarb, spring onion	28

**THE**  
**BAR**  
**AFTERNOON**

———— **PRIX FIXE** ————

two courses 32  
three courses 42

**CELERIAC RAVIOLI**

smoked cream cheese, hazelnuts, hen of the woods

**CARROT & MUSSEL SOUP**

tarragon oil, sea buckthorn, orange

**SMOKED SALMON**

buttermilk, cucumbers, daikon, caraway

**ROASTED PORK & RED CABBAGE SANDWICH**

raw apple, gherkins, parsley, pork cracklings, dijon dressing

**FALAFEL & AVOCADO SALAD**

spicy chickpeas, split pea hummus, cucumber, green tomatoes, ginger-tumeric dressing

**CHICKEN & ASPARAGUS GRAIN BOWL**

mixed barley, green & white asparagus, parsley, fennel, sour dough croutons

**RHUBARB**

skyr, roasted oat crumble, herb & lemon balm

**CARAMELIZED WHITE CHOCOLATE**

strawberries, violets, fennel

**SMALL** —————

**ARCTIC CHAR\***

oysters, dill, skyr, rye

18

**BLACK BASS\***

spicy cucumber, sunflower, green garlic

16

**SMOKED SALMON\***

buttermilk, cucumbers, daikon, caraway

18

**GRASS-FED BEEF TARTARE\***

asparagus, strawberries, elderberry capers

20

**ENDIVE SALAD**

preserved blackberries, almonds, havgus

16

**FLUKE**

spring peas, morels, sea beans

16

**CELERIAC RAVIOLI**

smoked cream cheese, hazelnuts, hen of the woods

18

**CARROT & MUSSEL SOUP**

tarragon oil, sea buckthorn, orange

16

**GRILLED EAST COAST SQUID**

fingerling potatoes, powdered peppers

20

# FAVORITES FROM THE FOOD HALL

## SANDWICHES

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<b>ROASTED PORK &amp; RED CABBAGE</b>	16
raw apple, gherkins, parsley, pork cracklings, dijon dressing	
<b>PULLED CHICKEN</b>	16
bacon-tomato pesto, romaine, tomato, onion, grilled spicy cucumber	
<b>SPLIT PEA FALAFEL &amp; PARSLEY WALNUT PESTO</b>	14
red onions, tomatoes, sunflower sprouts, split pea hummus	

## SMØRREBRØD

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<b>EGGS &amp; SHRIMP</b>	10
dill, kale, lemon rind, herb mayo, mustard vinaigrette, cress powder	
<b>AVOCADO</b>	10
green tomato relish, chili oil, apple, herb cream cheese	
<b>ROAST BEEF &amp; REMOULADE</b>	10
horseradish, crispy onions	
<b>CURRIED HERRING &amp; EGG YOLK</b>	10
skyr, apples, mayonnaise, capers, onions	
<b>BEEF TARTARE*</b>	10
chive mayonnaise, pickled pearl onions, rye crumble	
<b>SMOKED SALMON</b>	10
watermelon radishes, herb mayo, dill vinaigrette pearls, rye crumble	

## **SALADS**

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- SMOKED SALMON & RADICCHIO** 17  
beets, apples, tarragon, horseradish cream, rye croutons
- FALAFEL & AVOCADO** 15  
spicy chickpeas, split pea hummus, cucumber, green tomatoes,  
ginger-tumeric dressing
- GREAT NORTHERN CHICKEN CAESAR** 16  
parmesan, herring caesar dressing, rye croutons

## **SAVORY GRAINS**

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- SHRIMP** 19  
mixed barley, Nordic lardo, tomato, horseradish, corn, scallion, rye crumble
- CHICKEN & ASPARAGUS** 19  
green & white asparagus, parsley, fennel, sour dough croutons
- POACHED EGG & CHEDDAR CHEESE** 16  
mixed barley, vegetarian stock, kale, cabbage