**APÉRITIF**

**CHAMPAGNE**
Taittinger Brut Réserve
205,- / 1300,-

**CRÉMANT**
Léonce Bocquet Crémant de Bourgogne
150,- / 775,-

**CAVA**
Castellblanc Extra Brut
135,- / 675,-

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**MIMOSA**
195,-

**BLOODY MARY**
195,-

**OLD CUBAN**
205,-

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**CAVA**
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135,- / 675,-

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**SALTED MARCONA ALMONDS**
95,-

**OLIVES**
85,-

**FINE DE CLAIRE OYSTERS**
with apple mignonette sauce • MO, SU
60,- / 345,-

**TODAY’S OYSTERS**
with soy & ginger dressing • MO, SU, S, SE
66,- / 365,-

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**GREEN SALAD**
with Dijon vinaigrette • MU, S
85,-

**GRATINATED CAULIFLOWER**
with blue cheese • M, W
95,-

**TODAY’S GREENS**
95,-

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**EGGS BENEDICT**
245,-

**EGGS ARLINGTON**
265,-

**EGGS FLORENTINE (V)**
225,-

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**BUCATINI**
with crab, chilli, parsley, white wine & shellfish sauce
SH, M, SU, W, E
295,-

**PORTOBELLO ON SOURDOUGH TOAST**
with 64 °C organic eggs & pecorino
E, W, R, B, M
255,-

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**STEAK TARTAR**
with onion, capers, cornichons & egg • SU, E, MU, B, F
Small
Larger with fries
With 10g caviar
+ 85,-
+ 315,-

**CAESAR SALAD 1924**
with grilled organic chicken • W, R, E, M, SU, MO
295,-

**CROQUE MONSIEUR**
with ham, gruyere, parmesan & Dijon bechamel sauce • W, E, M, MU
275,-

**CHICKEN MILANESE**
with spinach, kale, potato, parmesan & crème fraiche • W, E, M
315,-

**BAKED LOBSTER**
with lemon herb butter, salad & mustard dressing • SH, M, MU, E
Half lobster
Whole lobster
395,-
535,-

**DRIED BLACK ANGUS**
285,-

**DRIED BLACK ANGUS**
with blackberries & pickled pears
SU, MI
295,-

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**SOMMERRO OSCIETRA CAVIAR**
30g caviar, potato chips, egg & creme fraiche
E, F, M
995,-

**SOMMERRO CAVIAR TASTING**
3x10g caviar, potato chips, egg & creme fraiche
E, F, M
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**NON-ALCOHOLIC**

**SPARKLING TEA BLÅ**
115,- / 505,-

**BAGSTEVOLD EPLEMOST**
58,- / 175,-

**LUSCOMBE RHUBARB CRUSH**
84,-

**FRUITY MOCKTAIL**
145,-

**SPRITZ MOCKTAIL**
145,-

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**DESSERTS**

**TODAY’S SOFT-SERVED ICE CREAM**
(ASK YOUR WAITER ABOUT ALLERGIES)
145,-

**BABA AU ROSE**
with raspberries
165,-

**VALRHONA CHOCOLATE**
with cherry
165,-

**BASQUE CHEESECAKE**
with forest berries & gold, to share (3-4)
385,-

**SELECTION OF NORWEGIAN & FRENCH CHEESES**
with fruit bread & chutney
225,-