The Romantic menu

For two people to share 1850

Toast Skagen

The famous Swedish Shrimp Toast

Tiger Prawns

Grilled with Chili &-Lemon Butter

French Onion Soup

Baked with Matured Cheese

Spaghetti Carbonara

Bacon, a little Cream, Parmesan and Telli Cherry Pepper

Tenderloin Steak

Five Pepper Sauce

Apple Pie

Homemade Vanilla Ice Cream

Starters from the ocean

Japanese Scallops

Recommended by Chef Cim

Passion fruit Vinaigrette, Basil Oil and Prosciutto Crisps 390

Nha Trang Lobster

Dill Lemon Butter, Garlic Bread 225/100 gr

Local Tiger Prawns

Oven baked with Herbed Garlic Butter and a little Chili 330

Toast Skagen

Swedish Creamy Shrimp Salad on Toast Melba 330

Salmon Gravlax Carpaccio

Capers, Dill and Lemon 390

Starters from the Land

Cold cut & Cheese platter *Recommended by Chef Cim*

French and Italian delicacies served with our home-made marmalades *250 gr 520*

Pairing tips: Dow's Tawny Port *190*

Beef Carpaccio,

Capers, Aioli and Parmesan *390*

Classic Beef Tartare

Dijon, Onion, Capers, Pickles and Egg yolk *100 gr 390*

Roasted Bone Marrow

Red Onion Marmalade and toasted Bread *390*

Pan seared Foie Gras

On Toast w. Apple Jam and Lingonberries *450*

Creamy Chanterelles Mushrooms *Recommended by Chef Cim*

With Sheep Cheese on Toast Melba *390*

Chèvre Chaud

Warm Goat Cheese with Cumquat Honey *390*

Warm Camembert

with Fig Marmalade *450*

Garlic Bread

with Parmesan *110*

Greek Olives and Feta cheese *199*

Soup & Salad

French Onion Soup
Melted Aged Cheese on the top — 250

Creamy Lobster Soup — Recommended by Chef Cim
With Shrimp and Salmon — 390

Greek salad
Tomato, Cucumber, Red onion, Olives and Feta Cheese — 249

Caesar salad
Bacon, Croutons, Parmesan and the Classic Salad sauce with Anchovy and Garlic. — 280

Pasta

Nha Trang Lobster
Tagliatelle and Creamy Seafood Sauce — 250/ 100 gr

Carbonara
Bacon, Parmesan, a little Cream and Telli cherry Pepper — 290

Ragu Bolognese — Recommended by Chef Cim
Tomato sauce with both Pulled and Minced Beef. — 299

Beef-&Mushrooms
Cherry Tomatoes, Cream and a little Dijon Mustard — 450

Basil Pesto
Parmesan and Cold cuts. — 350

Roasted Salmon

Pesto crust, Dill Potatoes and Lemon Butter — *690*

Duck leg Confit

Red Berries Balsamic reduction and Mashed Potatoes — *598*

Swedish Meatballs — *Recommended by Chef Cim*

Mashed Potatoes, Gravy, Lingonberries and Pickled Cucumber. — *399*

Classic Coq au Vin

Slow cooked Chicken with Red wine and Mushrooms — *450*

Steaks to share

All steaks come with seasonal vegetable

Steak lover's platter — *Recommended by Chef Cim*

Tenderloin, Wagyu Ribeye and Lamb Rump, Mashed Potatoes and French Fries
Bearnaise Sauce, Pepper Sauce and Garlic butter. — *750 gr 2850*

Chateaubriand

The heart of the Tenderloin with
Wine stewed Mushrooms and Béarnaise Sauce — *600 gr 2350*

1 Inch Black Angus T-Bone Steak

Garlic Butter and Red Wine Sauce — *100 gr/260*

Tomahawk steak

Bone In Ribeye with 3 Sauces and 2 kinds of Potatoes — *100gr/250*

Steaks

Black Angus Ribeye

Bearnaise Sauce and French Fries — *250 gr. 940* — *400gr 1450*

Australian Wagyu Ribeye

Five Pepper Sauce and French Fries — *250 gr 1190*

Tournedos

Recommended by Chef Cim

Tenderloin rolled in Telli cherry pepper and flambéed in Cognac.
Creamy Pepper sauce, Tomato-&Onion salad, and Potato Gratin — *250 gr 950*

Filet Mignon

Medallions of Tenderloin,
Red Onion Butter and Mashed Potatoes — *200 gr 790*

Lamb Rump Steak

Red Wine Sauce, Rosemary Butter and Gratin Dauphinois — *350 gr 790*

Make your steak Surf n' Turf

Lobster	*225/100gr*
Shrimps	*290*
Scallops	*390*

Desserts

Apple Crumble Pie, *Vanilla Ice cream* — *120*

Vanilla Ice Cream, *Hot salted Fudge* — *90*