



## LUNCH (11:30am-4pm) 179,-

<b>Skagen sandwich</b>		Allergens (1,2,3,5,6,8,14)
<b>Shrimp salad</b> with prawns, egg, avocado, cherry tomato & creamy ranch dressing		(2,3,5,6,14)
<b>Shrimp sandwich</b>		(1,2,3,5,6,8,14)
<b>Chicken tagliatelle</b> with sliced chicken, paprika & spicy mushroom sauce		(1,2,3,8,11)
<b>Vegan Bowl</b> with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo		(4)
<b>Salmon Bowl with smoked salmon</b> with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo		(4,9)
<b>Chicken salad</b> with caesar dressing, croutons, parmesan, salad, bacon, cucumber & tomato		(1,2,3,5,6,8,9)
<b>Fish and shellfish soup</b> creamy fish soup with cod, salmon, mussels & prawns		(1,2,6,8,9,11,14,18)

## LUNCH (11:30am-4pm)

<b>Steak Sandwich</b> grilled tenderloin, mushrooms, caramelized onions & bernaise sauce	<b>229,-</b>	(1,2,3,6,7,8,10,13,17)
<b>Club Sandwich</b> with grilled chicken, honey mustard dressing, bacon, egg, tomato & avocado	<b>209,-</b>	(1,3,5,6,7,8,10,13,17)

Add fries to lunch dishes 49,- / Fries with aioli 59,- / Homemade Focaccia with aioli 49,-

## SHELLFISH (from 11:30am-)

<b>200 grams of langoustine au gratin</b> with grilled lemon, butter-fried bread & aioli	<b>249,-</b>	(1,2,3,6,8,14)
<b>400 grams of langoustine au gratin</b> with grilled lemon, butter-fried bread & aioli	<b>479,-</b>	(1,2,3,6,8,14)
<b>White wine steamed mussels</b> with aioli and fries	<b>279,-</b>	(2,3,5,6,18)
<b>400 grams of large Greenland prawns</b> with bread & aioli	<b>315,-</b>	(1,2,3,5,6,8,14)
<b>Shellfish Plateau</b> with prawns, crab claws, mussels & lobster salad	<b>549,-</b>	(1,2,3,5,6,8,14,18)
Optional: 200 grams of langoustine au gratin 249,- / ½ lobster au gratin 399,-		
<b>200 grams of crab claws</b> with butter-fried bread, dill and aioli	<b>249,-</b>	(1,2,3,5,6,8,14)
<b>400 grams of crab claws</b> with butter-fried bread, dill and aioli	<b>479,-</b>	(1,2,3,5,6,8,14)
<b>Lobster au gratin</b> with green salad, butter-fried bread & aioli	<b>½: 399,- / 1/1: 749,-</b>	(1,2,3,6,8,14)
<b>Fine de Claire Oysters</b>	<b>59,-</b>	(6,18)
<b>Caviar Rossini Oscietra 30g</b> served with sour cream, red onion, chives & butter-fried bread	<b>1249,-</b>	(1,2,8,9)

## ALL DAY (from 11:30am-)

<b>Grilled cauliflower</b> with Korean cucumber salad, sriracha mayonnaise & roasted peppers	<b>249,-</b>	(4,17)
<b>Beef tagliatelle</b> with shredded tenderloin, cream, mushrooms, chilli, paprika & parmesan	<b>279,-</b>	(1,2,3,8,11)
<b>Shellfish tagliatelle</b> with lobster, prawns and mussels in a light shellfish bisque	<b>299,-</b>	(1,2,3,6,8,11,14,17,18)
<b>Shellfish salad</b> with lobster, Greenland prawns, mussels, cherry tomatoes, avocado, sesame, chilli, boiled egg & ranch dressing	<b>319,-</b>	(2,3,5,6,14,17,18)
<b>Mozzarella Caprese</b> with tomatoes, basil, buffalo mozzarella & balsamic vinegar	<b>229,-</b>	(2,6)
<b>ALMAS Mozzarella Caprese</b> with orange, beetroot, tomato, buffalo mozzarella, olive oil & pistachios	<b>259,-</b>	(2,16)
<b>ALMAS burger</b> with honeymustard dressing, tomato, pickle, red onion, cheddar & fries	<b>279,-</b>	(1,2,3,4,5,6,8)
<b>ALMAS Charcuterie</b> with coppa ham, truffle salami, buffalo mozzarella, cured ham, olives, cherry tomatoes, focaccia & aioli	<b>329,-</b>	(1,2,3,5,6,8)

## DINNER (from 4pm-)

### Starters

<b>Lobster Ravioli</b> in light shellfish bisque	<b>225,-</b>	(1,2,3,6,8,11,14,17)
<b>Scallops</b> with carrot purée, herbal oil & Jerusalem artichoke chips	<b>209,-</b>	(2,6,18)
<b>Tartar</b> with capers, onion, beetroot, egg yolk & herbs	<b>199,-</b>	(3,6)
<b>Salmon tartar</b> with chilli mayonnaise, miso, lime & sesame chips	<b>189,-</b>	(1,2,3,5,6,8)

### Waiting Drinks

<b>Villa Conchi cava</b> glass	<b>145,-</b>	(6)
<b>Bareksten Gin &amp; Tonic</b>	<b>166,-</b>	(6)

### Fish & Shellfish

<b>Fish and shellfish soup</b> creamy fish soup with cod, salmon, mussels and prawns	<b>279,-</b>	(1,2,6,8,9,11,14,18)
<b>Grilled sea bream</b> with pimientos de padron, paprika, gremolata and oven-baked potatoes	<b>399,-</b>	(9)
<b>Cod</b> with demiglaze, carrot puree, orange, chorizo & oven-baked potatoes	<b>399,-</b>	(6,9,11)
<b>Trout</b> with Korean cucumber salad, paprika, chili mayonnaise & oven-baked potatoes	<b>389,-</b>	(4,6,9,17)

### Meat

<b>Grilled tenderloin</b> with demiglaze, pimientos de padron, grilled cherry tomatoes & oven-baked potatoes	<b>415,-</b>	(6,11)
<b>Chicken confit</b> with mashed potatoes, rosemary, sage, carrot & demiglaze	<b>299,-</b>	(2,11)
<b>Tartar</b> with capers, onion, beetroot, egg yolk, herbs and green salad or fries	<b>369,-</b>	(3,6)

### Side dishes

<b>Olives</b>	<b>69,-</b>	
<b>Focaccia</b> with aioli	<b>69,-</b>	
<b>Fries</b>	<b>65,-</b>	
<b>Fries</b> with aioli	<b>75,-</b>	(3,6)
<b>Green Salad</b>	<b>75,-</b>	

## DESSERT (from 11:30am-)

<b>Chocolate terrine</b> with mango sorbet & fresh berries	<b>159,-</b>	(1,3,8)
<b>Strawberries</b> with homemade vanilla ice cream	<b>169,-</b>	(2,3)
<b>Almas Creme Bruleè</b> with mango sorbet, crushed vanilla dreams & fresh berries	<b>179,-</b>	(1,2,3,8)
<b>Lemon tart</b> with cucumber sorbet & elderflower gel	<b>189,-</b>	(2,3)

### Dessert drink

<b>Espresso Martini</b>	<b>166,-</b>	(6)
<b>Grenall's Blood Orange Gin &amp; Tonic</b>	<b>166,-</b>	(6)

## CHILDREN'S MENU

<b>Kids burger</b> with french fries	<b>125,-</b>	(1,2,3,5,8,17)
<b>Chicken nuggets</b> with salad & fries	<b>125,-</b>	(1,3,5,8)
<b>Grilled chicken</b> with salad, oven-baked potatoes and aioli	<b>169,-</b>	(2,3,6)
<b>Cod</b> with salad, oven-baked potatoes & ranch dressing	<b>169,-</b>	(2,3,9)

### Allergens

1: Gluten	4: Soy	7: Barley	10: Oat	13: Rye	16: Nuts
2: Milk	5: Mustard	8: Wheat	11: Celery	14: Shellfish	17: Sesame seeds
3: Eggs	6: Sulphite	9: Fish	12: Lupine	15: Peanuts	18: Mollusks



## RED WINE

	Bottle	Glass
Tommasi Bardolino Italy (6)	569,-	135,-
The Black Shiraz Australia (6)	569,-	
Giacosa Fratelli Barbera Italy (6)	595,-	139,-
Paternoster Synthesi Aglianico Del Vulture Italy (6)	595,-	139,-
Ravoire Côtes du Rhône France (6)	659,-	
Chianti Castello de Meleto Italy (6)	689,-	169,-
Terrazas Malbec Argentina (6)	719,-	
Casisano Rosso Di Montalcino Italy (6)	749,-	
Bourgogne Pinot Noir Dom. Jeannot France (6)	789,-	185,-
Tommasi Il Sestante Ripasso Italy (6)	789,-	185,-
Angels & Cowboys USA (6)	899,-	
Pio Cesare Barbera d`Alba Italy (6)	949,-	
Olivier Ravoire Chateaneuf Du Pape France (6)	999,-	
Paternoster Don Anselmo Doc Italy (6)	999,-	
Casisano Brunello di Montalcino Italy (6)	1399,-	299,-
Segla Bordeaux Margaux France (6)	1499,-	
Pio Cesare Barbaresco Italy (6)	1669,-	379,-
Vietti Barolo Castiglione Italy (6)	1669,-	379,-
Bibi Graetz Testamatta Toscana Italy (6)	2899,-	
De Buris Valpolicella Classico DOC Amarone Reserva Italy (6)	4500,-	

## WHITE WINE

Tommasi Custoza Italy (6)	569,-	135,-
Hessenstein Riesling Feinherb Germany (6)	599,-	145,-
Paternoster Vulcanico Falanghina Italy (6)	599,-	149,-
Gustave Lorentz Riesling Rêserve France (6)	649,-	155,-
Brocard Petit Chablis France (6)	679,-	169,-
Tommasi Lugana Italy (6)	699,-	
Chablis Domaine le Verger France (2,6)	789,-	189,-
João Portugal Ramos Alvarinho Portugal (6)	789,-	
Tommasi Lugana Riserva Italy (6)	849,-	
Patrice Moreux Sancerre France (6)	869,-	199,-
Chablis Premier Cru Beauroy France (6)	1199,-	289,-
Santenay Dom. Jeannot France (6)	1249,-	299,-
Daou Reserve Chardonnay USA (6)	1249,-	
Pio Cesare Piodilei Italy (6)	1399,-	
Cloudy Bay Tekoko New Zealand (6)	1699,-	
Meursault, Dom. Jeannot France (6)	1799,-	

## ROSÈ

Domaine Robert France (6)	569,-	135,-
Ultimate Provence France (6)	769,-	179,-
Ultimate Provence 1,5l France (6)	1499,-	
Mud House Sauvignon Blanc Rose New Zealand (6)	599,-	

## ORANGE WINE

Gustave Lorentz Qui L`Eut Cru France (6)	899,-	
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## NON-ALCOHOLIC

Red wine/White wine (6)	485,-	98,-
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## DESSERT WINE

Tommasi Recioto 6 cl Italy (6)	155,-	
Graham`s Late Bottled Vintage Port Portugal (6)	176,-	
Meleto vin Santo 6 cl Italy (6)	196,-	

## CHAMPAGNE/SPARKLING

Cava Berenguer Ramon Brut Spain (6)	579,-	
Villa Conchi Cava Spain (6)	589,-	145,-
Gustave Lorentz Crémant d`Alsace Brut France (6)	739,-	
Gustave Lorentz Cremant Rosè France (6)	799,-	
Gustave Lorentz Crémant d`Alsace Brut Magnum France (6)	1449,-	
Nyetimber England (6)	1149,-	
Veuve Clicquot France (6)	1249,-	
Ruinart Blanc de Blancs France (6)	1499,-	
Cuvée 1809 Extra Brut France (6)	1899,-	
Dom Perignon Vintage Blanc France (6)	3899,-	

## COGNAC

Leyrat Fine VS Single Estate	153,-	Hennessy VSOP	170,-	Martell Noblige	179,-
Leyrat XO Elite	253,-	Hennessy XO	239,-		

## COFFEE DRINKS

Coffee/Tea	49,-	Macciato (2)	55,-	Cortado (2)	55,-
Cappuccino (2)	65,-	Latte (2)	63,-	Kaffe Bailey`s (2)	145,-
Dobbel latte (2)	65,-	Cafe Mocca (2)	65,-	Irish Coffee (2)	159,-
Espresso	53,-	Americano	53,-	Various coffee tastes	12,-

## BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta Zero/Sprite 0,33l	72,-	Hansa 0,33 l (7)	92,-	Nøgne Ø Blond Ale 0,33 l (7,8)	129,-
Olden	72,-	Heineken bottle (7)	114,-	Nøgne Ø Asian Pale Ale 0,33 l (7,8)	129,-
Farris Lime	74,-	Sol (7)	114,-	Nøgne Ø Brown Ale (7,8)	129,-
San Pellegrino 0,5l	79,-	Bulmers Cider 0,5 l (1,6)	154,-	Nøgne Ø 4885 Blanc 0,33 l (7,8)	144,-
Apple/Orange juice	72,-	Bulmers Zesty Orange (1,6)	154,-	Nøgne Ø Two Captains 0,33 l (7,8)	168,-
Kuli	49,-	Grevens Pærecider (1,6)	114,-	Nøgne Ø Ipa 0,33l (7,8)	152,-
Knatten eple/ingefær/solbær	99,-	Ginger Joe (1,6)	114,-	Nøgne Ø Stripped Craft (7,8)	94,-
Hansa 0,5 l (7)	116,-	Smirnoff Ice	129,-	Nøgne Ø Himla Humla 0,33 l (7,8)	94,-
Hansa Lite 0,5 l Gluten free	122,-	Smirnoff Ice Tropical	129,-	Clausthaler Non-alcoholic (7)	74,-
Hansa Mango IPA 0,5 l (7,8)	134,-			Ginger Joe Non-alcoholic (1,6)	94,-
Hansa Mango IPA lite Gluten free (7,8)	134,-			Hansa 0,0% 0,5 l Non-alcoholic, Gluten free	89,-

### Allergens

1: Gluten  
2: Milk  
3: Eggs

4: Soy  
5: Mustard  
6: Sulphite

7: Barley  
8: Wheat  
9: Fish

10: Oat  
11: Celery  
12: Lupine

13: Rye  
14: Shellfish  
15: Peanuts

16: Nuts  
17: Sesame seeds  
18: Mollusks