



LUNCH (12pm-4pm) 179,-

Skagen Sandwich		Allergens
Shrimp salad with prawns, egg, avocado, cherry tomato & creamy ranch dressing		(1,2,3,5,6,8,14)
Shrimp sandwich		(2,3,5,6,14)
Fish and shellfish soup creamy fish soup with cod, salmon, mussels & prawns		(1,2,3,5,6,8,14)
Chicken salad with fetacheese, honey vinaigrette, pomegranate, tomato & cucumber		(1,2,6,8,9,11,14,18)
Chicken tagliatelle with shredded chicken, paprika & spicy mushroom sauce		(2,5,6)
Smashed Avocado sandwich with poached eggs & pomegranate		(1,2,3,8,16)
Vegan Bowl with rice noodles, avocado, paprika, baked Jerusalem artichoke & vegan sriracha sauce		(1,2,3,6,7,8,10,13,17)
		(4)

LUNCH (12pm-4pm)

Steak Sandwich grilled tenderloin, mushrooms, caramelized onions & bernaise sauce	225,-	(1,2,3,6,7,8,10,13,17)
Club Sandwich with grilled chicken, honey mustard dressing, bacon, egg, tomato & avocado	225,-	(1,2,3,5,6,7,8,10,13,17)

Add fries to lunch dishes 59,- / Fries with aioli 69,- / Homemade Focaccia with aioli 49,-

SHELLFISH (from 12pm-)

White wine steamed mussels with aioli & fries	299,-	(2,3,5,6,18)
400 grams of large Greenland prawns with bread & aioli	315,-	(1,2,3,5,6,8,14)
Shellfish Plateau with prawns, crab claws, mussels & lobster salad	569,-	(1,2,3,5,6,8,14,18)
200 grams of crab claws with butter-fried bread, dill & aioli	249,-	(1,2,3,5,6,8,14)
400 grams of crab claws with butter-fried bread, dill & aioli	479,-	(1,2,3,5,6,8,14)

ALL DAY (from 12pm-)

Beef tagliatelle with shredded tenderloin, cream, mushrooms, chilli, paprika & parmesan	299,-	(1,2,3,8,11)
Shellfish tagliatelle with lobster, prawns & mussels in a light shellfish bisque	299,-	(1,2,3,6,8,11,14,17,18)
Shellfish salad with lobster, Greenland prawns, mussels, cherry tomatoes, avocado, sesame, chilli, boiled egg & ranch dressing	315,-	(2,3,5,6,14,17,18)
Vegan Bowl with rice noodles, avocado, paprika, baked Jerusalem artichoke & vegan sriracha sauce	249,-	(4)
ALMAS burger with honey mustard dressing, tomato, pickle, red onion, cheddar & fries	299,-	(1,2,3,4,5,6,8)
Confit chicken with mashed potatoes, carrots & demi glace	299,-	(2,6)

DINNER (from 4pm-)

Starters

Lobster Ravioli in a light shellfish bisque	229,-	(1,2,3,6,8,14)
Scallops with artichoke puree & smoked reindeer heart	219,-	(2,18)
Halibut Carpaccio with miso mayonnaise, sesame crisp & soy tapioca	229,-	(1,3,5,8,9,17)
Dug deer with egg, parmesan, pine nuts and arugula	219,-	(1,2,3,4,6,8,16)

Fish & Shellfish

Fish and shellfish soup creamy fish soup with cod, salmon, mussels & prawns	289,-	(1,2,6,8,9,11,14,18)
Cod with carrot purée, haricot verts, broccoli, oven-baked potatoes & demi glace	399,-	(2,6,9,11)
Halibut with celery veloute, broccoli, carrots, Jerusalem artichoke puree & pomegranate	449,-	(2,9,11)

Meat

Tenderloin with pommes anna, baked Jerusalem artichoke, haricot verts & demi glace	449,-	(2,6,11)
Deer with carrot purée, broccoli, carrots, oven-baked potatoes & game sauce	439,-	(2,6,11)
Entrecote with tomato salad, fries and béarnaise sauce	429,-	(2,3,6)

Side dishes

Fries	59,-	
Fries with aioli	69,-	(3,6)
Green salad	65,-	

DESSERT (from 12pm-)

Chocolate fondant with caramel sauce & vanilla ice cream	179,-	(1,2,3,8)
Chocolate terrine with raspberry sorbet	169,-	(2,3)
Ice cream plate with fresh berries	155,-	(2,3,7)
Sour cream & lemon mousse with rosehip coulis	159,-	(2,3,16)

CHILDREN'S MENU

Kids burger with french fries	115,-	(1,2,3,5,8,17)
Chicken nuggets with salad & fries	115,-	(1,3,5,8)
Beef strips with fries & bernaise sauce	199,-	(2,3,6)

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



RED WINE

	Bottle	Glass
Tommasi Bardolino Italy (6)	599,-	145,-
The Black Shiraz Australia (6)	649,-	
Giacosa Fratelli Barbera Italy (6)	649,-	159,-
Paternoster Synthesi Aglianico Del Vulture Italy (6)	699,-	199,-
Ravoire Côtes du Rhône France (6)	729,-	
Chianti Castello de Meleto Italy (6)	799,-	179,-
Terrazas Malbec Argentina (6)	799,-	
Casisano Rosso Di Montalcino Italy (6)	839,-	
Tommasi Il Sestante Ripasso Italy (6)	899,-	199,-
Michael Auer Pinot Noir Austria (6)	899,-	199,-
Angels & Cowboys USA (6)	999,-	
Pio Cesare Barbera d'Alba Italy (6)	999,-	
Olivier Ravoire Chateaneuf Du Pape France (6)	1059,-	
Paternoster Don Anselmo Doc Italy (6)	1299,-	
Casisano Brunello di Montalcino Italy (6)	1499,-	329,-
Segla Bordeaux Margaux France (6)	1549,-	
Pio Cesare Barbaresco Italy (6)	1849,-	499,-
Bibi Graetz Testamatta Toscana Italy (6)	2999,-	
De Buris Valpolicella Classico DOC Amarone Reserva Italy (6)	5699,-	

WHITE WINE

Tommasi Custoza Italy (6)	599,-	145,-
Hessenstein Riesling Feinherb Germany (6)	689,-	175,-
Paternoster Vulcanico Falanghina Italy (6)	689,-	175,-
Gustave Lorentz Riesling R�serve France (6)	689,-	175,-
Brocard Petit Chablis France (6)	729,-	
Tommasi Lugana Italy (6)	749,-	
Chablis Domaine le Verger France (2,6)	899,-	225,-
Jo�o Portugal Ramos Alvarinho Portugal (6)	899,-	
Patrice Moreux Sancerre France (6)	919,-	209,-
Tommasi Lugana Riserva Italy (6)	979,-	239,-
Chablis Premier Cru Vau-Ligneau France (6)	1299,-	299,-
Santenay Dom. Jeannot France (6)	1319,-	319,-
Daou Reserve Chardonnay USA (6)	1399,-	
Pio Cesare Piodilei Italy (6)	1469,-	
Cloudy Bay Tekoko New Zealand (6)	1829,-	

ROS 

Domaine Robert France (6)	599,-	145,-
Ultimate Provence France (6)	829,-	199,-
Ultimate Provence 1,5l France (6)	1599,-	
Mud House Sauvignon Blanc Rose New Zealand (6)	629,-	

DESSERT WINE

Tommasi Recioto 6 cl Italy (6)	165,-
Graham`s Late Bottled Vintage Port Portugal (6)	185,-
Meleto vin Santo 6 cl Italy (6)	205,-

CHAMPAGNE/SPARKLING

Cava Berenguer Ramon Brut Spain (6)	609,-	
Villa Conchi Cava Spain (6)	629,-	159,-
Gustave Lorentz Cr�mant d'Alsace Brut France (6)	779,-	
Gustave Lorentz Cremant Ros� France (6)	839,-	
Gustave Lorentz Cr�mant d'Alsace Brut Magnum France (6)	1499,-	
Nyetimber England (6)	1249,-	
Veuve Clicquot France (6)	1349,-	
Ruinart Blanc de Blancs France (6)	1599,-	
Cuv�e 1809 Extra Brut France (6)	1999,-	
Dom Perignon Vintage Blanc France (6)	3999,-	

COGNAC

Leyrat Fine VS Single Estate	159,-	Hennessy VSOP	179,-	Martell Noblige	189,-
Leyrat XO Elite	169,-	Hennessy XO	249,-		

COFFEE DRINKS

Coffee/Tea	52,-	Macciato (2)	58,-	Cortado (2)	58,-
Cappuccino (2)	68,-	Latte (2)	66,-	Coffee Bailey's (2)	155,-
Double latte (2)	68,-	Cafe Mocca (2)	68,-	Irish Coffee (2)	169,-
Espresso	56,-	Americano	56,-	Various Syrups	12,-

BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta Zero/Sprite 0,33l	72,-	Heineken bottle (7)	124,-	N�gne � Blond Ale 0,33 l (7,8)	139,-
San Pellegrino 0,5l	79,-	Sol (7)	124,-	N�gne � Asian Pale Ale 0,33 l (7,8)	139,-
Apple/Orange juice	72,-	Bulmers Cider 0,5 l (1,6)	165,-	N�gne � 4885 Blanc 0,33 l (7,8)	155,-
Ice Tea	75,-	Bulmers Red Berries & lime 0,5 l (1,6)	165,-	N�gne � Two Captains 0,33 l (7,8)	179,-
Hansa 0,5 l (7)	125,-	Bulmers Ros� (1,6)	165,-	N�gne � Ipa 0,33 l (7,8)	163,-
Hansa Lite 0,5 l Gluten free	132,-	Grevens P�recider (1,6)	124,-	N�gne � Stripped Craft non. alc (7,8)	99,-
Hansa Mango IPA 0,5 l (7,8)	145,-	Ginger Joe (1,6)	124,-	N�gne � Himla Humla 0,33 l non.alc (7,8)	99,-
Hansa 0,33 l (7)	99,-	Smirnoff Ice	139,-	Clausthaler non-alcoholic (7)	82,-
				Ginger Joe non-alcoholic (1,6)	99,-
				Hansa 0,0% 0,5 l non-alcoholic, Gluten free	99,-

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