

SUMMMER AT THE "CHOCOLATE ALLEY"- GARDENCIRKUS

RAW /COLD

WOOD OVEN"NAAN"

GRILLED PORK, SEA WEED, GINGER &  
JAPANESE CUCUMBER  
85 (VEG 75)

TERRINE

NATURAL FOIE GRAS, CONFIT & SOOT  
BITTER LEAVES & APPLE  
125

TARTAR OF ANGUS

VENDACE ROE, BAKED YOLK & GREEN  
HORSERADISH  
135

TROUT & SCALLOP

LIME, YUZU, CORIANDER  
CRISPY RAVIOLI WITH GREEN CHILI & CRAB  
150

EXTRA

CRUDITÉ WITH DIP  
35

WOODFIRE "NAAN" WITH COAL BUTTER  
35

WARM

TAR GLAZED CHICKEN

KIMCHI, LEMON EMULSION & GRILLED  
OYSTER MUSHROOM  
195

GRILLED TURBOT

ASPARAGUS, SOY VINAIGRETTE,  
HORSERADISH & SOUR CREAM  
245

DRY AGED SCANIAN BEEF

GRILLED ICEBERG, BLOOD CROUTON,  
PARMESAN & COAL BUTTER  
265

CRISPY CELERIAC

KIMCHI, LEMON EMULSION &  
OYSTER MUSHROOMS  
185 VEG

ALL MAIN COURSES ARE SERVED WITH NEW  
POTATOES IN CREAM WITH RAMSONS

CHARLES SMITH PINK  
PROSECCO PINOT NOIR

GL50/ BT 220

CHEESE /SWEET

WARM GOAT CHEESE

BEETS, MAPLE SYRUP & HAZELNUT  
85

CARAMELIZED PINEAPPLE

SALTY FUDGE & COCONUT  
75

CHOCOLATE BRULÉE

RHUBARB & ALMOND CREAM  
95

TONIGHTS 5 COURSE MENU

495

VEG 425

MIKKELLERS  
AMERICAN DREAM  
33CL 50

**CIRKUS™**  
At the more bistro