



BEFORE DINNER

GIN TONIC 125,-

APEROL SPRITZ, HUGO SPRITZ, SARTI SPRITZ & LIMONCELLO SPRITZ 135,-

BLANC DE BLANCS 85,-

NEGRONI, PALOMA & MOSCOW MULE 135,-

GREEN NOCELLARA OLIVES 40,-

SMOKED SALTED ALMONS 40,-

TRUFFLE CHIPS 50,-

STARTERS

LOBSTER BISQUE 165,-

Butter fried cod, crudité and fresh herbs.

BURRATA WITH TOMATOES 75,-

Upgrade with 10 g. Baerii Caviar +195,-

STRAND P. TOAST 140,-

Hand-peeled shrimp, lumpfish roe, red onion, lemon and dill in homemade mayonnaise. Served on grilled bread with marinated salad.

VITELLO TONNATO 145,-

Thin sliced of veal, tuna sauce, fried capers and fresh herbs.

SMOKED SALMON 145,-

Fresh cold, smoked salmon, radish, cucumber, apple, lemon, dill and smoked cheese cream.

CARPACCIO 145,-

Beef carpaccio with rocket, parmesan, pine nuts and virgin olive oil.

IBERICO HAM 145,-

Thinly sliced Iberia ham.

10 G. BAERII CAVIAR 249,-

Served with blinis, Creme Fraiche and red onion.

SNACKS

EBI SHRIMPS WITH CHILI MAYO 65,-

BAKED GOAT CHEESE WITH TRUFFLE 75,-

ARANCINI WITH PARMESAN 75,-

HOME FRIES WITH TRUFFLE OG PARMESAN 75,-





MAIN COURSES

MOULES FRITES 235,-

White wine-steamed mussels with fennel, leek, shallots, parsley, cream and fresh herbs. Served with home fries og aioli.

LEMON SOLE MEUNIERE 285,-

Pan-fried lemon sole, spring onions, capers, cucumber parisienne, potatoes and butter sauce.

FRENCH POUSSIN 265,-

Grainfed french chicken with herb butter, potatoes, grilled lemon and pickled cucumber salad.

RIBEYE STEAK 365,-

250 g. Ribeye with home fries and sauce bearnaise.

STEAK TARTARE 235,-

Served with a green salad, home fries og aioli.

STRAND P. BURGER 195,-

*Grilled burger patty in an organic brioche bun, mature cheddar, bacon crumble, lettuce, red onion, pickles, SP burgersauce, home fries and aioli.
(Can be served with fried chicken, veggie or gluten-free)*

VEGGIE 195,-

Grilled pointed cabbage, edamame beans, flambéed corn, fried capers, asparagus, onion, crunch and sauce fumé.

SALADE DE CHÈVRE CHAUD 185,-

Romaine lettuce in vinaigrette, gratinated goat cheese, tomato, pickled red onions, edamame beans, cashew nuts, and croutons.

SIDE ORDERS

Gratinated goat cheese 75,-
Burrata with tomatoes 75,-
Upgrade 10 g. Caviar +195,-
Home fries truffel parmesan 75,-
Arancini with parmesan 75,-
Ebi shrimp with chilimayo 65,-
Mini caesar salad 65,-
Sauce Bearnaise 40,-

PRINCESS & PRINCESSES

Kids' burger with home fries 125,-
Fish fillet with home fries 125,-
Vanilla ice cream with chocolate 95,-



PLEASE ASK THE STAFF ABOUT ALLERGENS



DESSERTS

LIQUORICE GANACHE 135,-

Vanille ice cream and nuts.

RABARBERTRIFLI 125,-

Mascarpone-creme and caramalized nuts.

PANDEKAGER 125,-

Vanilla ice cream and chocolate.

CREME BRULÉE 110,-

Classic vanilla.

2 KUGLER VANILJEIS MED CHOKOLADESAUCE 95,-