



BEFORE DINNER

- GIN TONIC 125,-
APEROL SPRITZ / HUGO SPRITZ 135,-
BOBLER 85,-
NEGRONI, PALOMA & MOSCOW MULE 135,-
GREEN NOCELLARA OLIVES 40,-
SMOKED SALTED ALMONS 40,-
TRUFFLE CHIPS 50,-

STARTERS

WHITE ASPARGUS 195,-
Served with hand-peeled shrimp and sauce mousseline.

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.

SCALLOPS 145,-
Served in the shell with browned butter, lemon and chives.

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.

PAN-FRIED HALIBUT 285,-

Brown butter-poached halibut, asparagus, hand-shelled peas, potatoes, roe and sauce beurre blanc.

FRENCH POUSSIN 265,-

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

GRILLET RIBEYE 345,-

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 trøffel parmesan 75,-
Arancini med 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



DESSERTER

GATEAU MARCEL 125,-
Serveres med sorbet og bær.

RABARBERTRIFLI 125,-
Mascarpone-creme og knas.

PANDEKAGER 125,-
Med hjemmerørt vaniljeis og knas.

CREME BRULÉE 110,-
Den klassiske med vanilje.

2 KUGLER VANILJEIS MED CHOKOLADESAUCE 95,-