

# • Compagniet •

## Starters

- 13€ **SALTBAKED BEETS • G**  
Roasted fetacheese, pistachios,  
redwine syrup, sea buckthorn powder
- 13€ **ARANCINI • L**  
Truffel mayonnaise, parmesan
- 15€ **GRILLED SALMON • L,G**  
Leekpowder, spinach, herb oil
- 14€ **PULLED PORTOBELLO SLIDER**  
Crispy onions, paprika aioli
- 16€ **WHITEFISH ROE • L**  
Butterfried sourdough bread,  
smetana, red onion, dill
- 15€ **FRIED PRAWNS • L**  
Kimchimayonnaise, crispy slaw

## Dessert

- 12€ **CHERRY ICE CREAM • G**  
Dark chocolate fudge,  
chocolatesauce
- 12€ **APPLE CANNOLI • L**  
Pecans, maple syrup
- 10€ **ICE CREAM • G**  
Old-fashioned vanilla,  
caramel sauce

## Main Course

- 24€ **SHRIMP SANDWICH • L**  
Hand-peeled shrimps, mayonnaise,  
sourdough bread, lemon
- 20€ **BURGER • L**  
Ground chuck, brioche, cheddar,  
chipotle bearnaise, crispers
- 34€ **PERCH • L**  
Brown butter sauce, roasted broccoli,  
potato purée
- 28€ **CHANTARELLE PASTA • L**  
Garlic bread, parmesan
- 33€ **FENNELCHARRED LAMB FILLET • L,G**  
Apple purée, roasted root vegetables
- 39€ **BEEF FILLET • L,G**  
Red wine reduction, honeychilibutter,  
kale, chrushed potatoes

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*G=gluten free • L=lactose free • V=vegetarian  
VN=vegan • AXgan=only local ingredients  
Allergies? Talk to the service staff!*

