

ANTONIUS
Caviar

CAVIAR

Siberian Sturgeon

(50 g) **105.00**

(125 g) **200.00**

Russian Oscietra

(50 g) **125.00**

Wild salmon red caviar

(50 g) **16.00**

**Served with butter and crispy bread*



FRESH OYSTERS

Gillardeau No.2 (1 pcs./ 6 pcs.)

6.50 / 36.00

Perle Blanche (1 pcs./ 6 pcs.)

6.00 / 33.00

Poesie No.2 (1 pcs./ 6 pcs.)

4.00 / 22.00

SNACKS

Mixed olives (*roja picante, romani*) **5.00**

Smoked fish platter **15.00**

(assortment of smoked fish with thin slices of crispy garlic bread) (for 2-3 persons)

Assorted platter to wine (*cheeses, jam, hams, sausages*) **15.00**

Seafood Fritto Misto **24.00**

(a mix of deep fried baby octopus, prawns, calamari, mussels, vegetables)

(serves 2 people)



SOUPS

Fish soup **6.00**

Eel soup **10.00**

Our Restaurant Specialty fish soup – "Bouillabaisse"

*(tiger prawns, salmon, pike-perch, mussels,
cod in fish broth with a touch of saffron and tomatoes)*

for 2 persons 35.00

for 3 persons 50.00

** If you are allergic, please let us know.*

STARTERS

Tuna tartare with soy and balsamic vinegar dressing with apples	16.00
RAW salmon (100 g) with pickled seaweed and soy sauce	16.00
Pickled Herring fillet with fried porcini and cherry tomatoes	10.00
Greek salad with feta cheese and olives	10.00
Chef's salad with grilled salmon and toasted rye bread	16.00
Caesar salad with tiger prawns and anchovy sauce	16.00



PRAWNS

Tiger prawns in tempura batter (7 pcs.)	16.00
Shrimp tails in garlic and herb butter sauce (7 pcs.)	15.00
Shrimp tails in spicy chiorizo sauce (7 pcs.) (spicy).....	15.00

HOT SNACK DISHES

St. Jacob scallops with cognac sauce, almond-carrot cream and parsnip chips	20.00
Grilled goat cheese "Buche" served with smoked pear	16.00
Roasted snails with garlic butter served in a ramekin dish (6 pcs.)	10.00
Dumplings served with porcini sauce (stuffed with grinded vimba fillet bream) (Limited quantity)	12.00

FOR KIDS

Chicken stripes fried in tempura batter with french fries and tomato or mango sauce	13.00
French fries with tomato sauce	6.50

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FISH

CLASSICS OF THE RESTAURANT



Pink tuna steak served with cauliflower and white truffle purre and pickled cherry tomatoes	28.00
Octopus fried in garlic butter with potato-sweet potato puree, fried broccoli	36.00
Atlantic halibut fillet served with black quinoa and peas with porcini sauce	28.00
Catfish fillet served with mashed potatoes, caramelized beetroot and pickled cucumber	18.00
Blue mussels with creamy white wine and garlic sauce	17.00
<i>(served with French fries)</i>	
Fish and chips	18.00
<i>(Atlantic cod fillet in tempura batter, fries, coleslaw salad with tomatoes or mango sauce)</i>	

NOT FISH

Suckling lamb carre served with cauliflower truffle cream and pickled cherry tomato	32.00
Grilled goat cheese “Buche” served with grilled vegetables	18.00

DESSERTS

Caramelized apple pie with ice-cream	8.00
Chocolate fondant with ice cream	7.50
Curd cheese cake with pureed strawberries	8.00
Lemon cashew dessert with fresh cranberries <i>(vegan)</i>	8.00

HOME MADE ICE CREAM

Raspberry / Blueberry / Black currant / Goat cheese
1 scoop – 3.50 / 2 scoops – 6.00 / 3 scoops – 8.00

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