

# THE BULL AND THE FIRM MENU

## ENDIVES 13€

- Endives, pistachio & pecorino romano

## GOLDEN BEETS 13€

- Golden beets, linseed, chamomile & cloudberry

## ROOT PARSLEY 13€

- Root parsley, miso & roe

## SOY CURED FISH 15€

- Soy cured fish, redcurrant ponzu & furikake

## BEEF TARTAR 15€

- Beef tartar, bread emulsion, horseradish & mustard seeds

## BERGAMOT RISOTTO 16€

## SPÄTZLE 19€

- Spätzle, smoked celeriac & comte cheese

## SKREI COD 25€

- Skrei Cod, cabbage, black currant leaf & beurre blanc

## SWEET 12€

- Blood orange, tagette flower & olive oil cake

## FOUR COURSE MENU WITH A GLASS OF CHAMPAGNE 65€

### Menu with fish

Bread & butter

Endive, pistachio & pecorino

Soy cured fish & red currant ponzu

Skrei cod, cabbage & beurre blanc

Blood orange, tagette flower & olive oil cake

### Vegetarian/ vegan menu

Bread & butter

Endive, pistachio & pecorino

Golden beets, linseed & cloudberry

Spätzle, smoked celeriac & comte cheese

Blood orange, tagette flower & olive oil cake

+ add risotto for menu 12€

+ add beef tartar for menu 12€

+ add cheese plate for menu 9€

**Wine pairing for the menu 35€**

**If you have any allergies please let us know <3**