### STARTERS

KALAMATAOLIVES 50 KR

TZATZIKI **72**kr

with freshly baked bread

72 KR

GARLIC BREAD coated with saganaki and chopped tomato

**GREEK SALAD** 89 KR traditional salad with freshly baked bread

**CALAMARES** 

fried calamari with garlic dip

PAN FRIED SAGANAKI 95kr

(greek feta cheese) served with tzatziki

FRIED HALLOUMI

(greek-cypriotic) with olivemarmelade

95 KR

**TOAST SKAGEN** 135 KR with handpeeled shrimps topped with roe

SHRIMPCOCTAIL 135 KR

DOLMADES 95 KR

with tzatziki and lemon

PIKELIA 139KR PER PERSON

Pasta

AKROPOLIS 179 KR

99KR

119 KR

99 KR

Meny Pikelia (can't be varied): Tzatziki, saganaki, halloumi, calamares, dolmades, artichoke, spinach, feta cheese pies and freshly baked bread

# MAIN COURSES

LAMBRACKS

5 PCS 319 KR 8 PCS 369 KR

marinated in herbs with yoghurt- & mint sauce and red wine sauce \*

BEEF TENDERLOIN AKROPOLIS

335 KR our famous Akropolis-sauce with brandy, feta cheese and cream \*

PEPPER FILLET 335 KR

beef tenderloin served with bearnaise and red wine sauce \*

FILLET OF PORK GORGONZOLA

with gorgonzolasauce \*

MIXED GRILL

chicken- and fillet of pork skewers, lambracks and beef tenderloin, with potato wedges

249 KP

339 KR

COD BACK 310 KR

with pommes duchesse, lobstersauce and shrimp

\* Choose: potatogratin or potato wedges

FILLET OF PORK

245 KR

95 KR

**BEEF TENDERLOIN** 

335KR 275KR

**BLACK & WHITE** 

fillet of pork and beef tenderloin

The planks above is served with red wine sauce. bearnaise, asparagus in bacon and mashed potatoes

**NORWEGIAN SALMON** 

275KR

with skagen, asparagus and roe

**VEGETARIAN PLANK** 245KR with halloumi and tzatziki

Beef fillet, onion, bell pepper, mushrooms, cognac, feta cheese,

Extra additions 25,-

STARTERS Saganaki, halloumi, calamares, tzatziki, spanakopita, dolmades, artichoke

MAIN COURSE Grilled skewers with chicken and fillet of pork, lambracks, beef tenderloin, served with potato wedges, tzatziki, bearnaise, red wine sauce and greek salad.

**DESSERT** optional

Can't be varied. Minimum 2 persons.



## DESSER

flavored with tonights liqueur

99 KR

LEMON PIE

with whipped cream CRÈME BRULEÉ 99KR

on Bourbon vanilla with fresh berries

FRESH FRUIT 129 KR with white chocolate and icecream

SORBET OF THE EVENING

ICECREAM

with warm cloudberries and whipped cream

**CHOCOLATE FONDANT** 

with whipped cream

GREEK MAIN COURSES

grilled skewers with fillet of pork and chicken \* FILLET OF PORK STAMNAS 199KR

gratin with feta cheese, fresh vegetables, mushrooms, fillet of pork and dijonmustard \*

HOMEMADE FALAFEL 199KR vegan, with hummus, salad and potato wedges

HALLOUMISALAD 194KR STIFADO

with optional souvlaki skewers and olive dressing

with ground beef and potato, eggplant, bechamelsauce, greek salad and tzatziki

199 KR Greek beef stew \*

CARROT & ZUCCHINI-STEAKS

Vegan \*

\* Served with greek salad, tzatziki and potato wedges