SUMMER MENU AKROPOLIS

Starters

Tzatziki with freshly baked bread 59,-

Garlic bread with chopped tomato and shredded cheese 69,-

Calamares fried squid with lemon and aioli 79,-

Deep fried saganaki (Greek sheep's milk cheese) served with tzatziki 79, -

Fried halloumi cheese with Greek salad and pine nuts 95, -

Classic Toast Skagen topped with roe 115, -

Venison pastrami with pea purée crushed walnut and sliced parmesan cheese 129, -

Pikilia Tzatziki, saganaki, halloumi, calamares, spinach and feta cheese dumplings and fresh bread 139, -

Main courses

Roasted celeriac with truffle and wild garlic dressing, salt roasted almonds and white asparagus sauce

choose between vegetarian 189, - / day's catch 229, - / rack of lamb 269, -

Grandfathers seafood stew from Corfu on shrimp, mussels, catch of the day, aioli and grated saganaki 229, -

Sirloin steak with tomato salad, green pepper and Farm Frites 249, -

Greek main dishes

Moussaka on minced meat of beef, potatoes, eggplant and bechamel sauce served with Greek salad and tzatziki 189, -

*Souvlaki skewers of chicken and Swedish pork 189, -

***Pork Stamnas** a creamy gratin of feta cheese, fresh vegetables, mushrooms, pork and dijon mustard 189, -

***Vegetarian zucchini patties** with mint zucchini, carrot, and potato (contains egg and gluten) 169, -

*The dishes are served with Greek salad, tzatziki and farm frites

Our wooden plates

*served with mashed potatoes, red wine sauce, béarnaise sauce and bacon wrapped asparagus

* Fillet of pork 199,-

*Beef tenderloin 285,-

* Black & White 255,- (Pork and beef)

Norwegian salmon served with mayonnaise, shrimps, asparagus and caviar 210,-

Meze 399,-/ per person minimum 2 pers

Starters: saganaki, halloumi, calamares, tzatziki, spanakopita, marinated olives, capers and artichoke

Main course: Chicken and pork on skewers, rack of lamb and beef tenderloin served with farm frize, tzatziki sauce, béarnaise sauce, red wine sauce and Greek salad

Dessert: Of your choice

Dessert

Chocolate cake with raspberry sorbet and crumble 89,-

Vanilla ice cream with chocolate sauce and sugared strawberries 59, -

Baileys creme bruleé with coffee flavor 89 -

Truffles 15 -

We hope you will enjoy tonight, we will do our best to take care of you. If you have any questions or special allergies, we will do our best to please you

Thank you!