## MENU

## 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, -
Classic Toast Skagen with shrimps, mayonnaise and caviar 125, -
Pikilia Tzatziki, saganaki, halloumi, calamares, spinach and feta cheese dumplings, greek beans, stuffed grape leaves and fresh bread 139, -

Tiger Prawns with cauliflower puree 129,-

## Main courses

Venison steak with roasted cauliflower, mushrooms, lingonberry, and fried fennel 295,-

Grandfathers seafood stew from Corfu with shrimp, mussels, fish (catch of the day), aioli and saganaki cheese 239, -

Kokkinisto braised lamb with pasta, tomato sauce and greek sausage 259,-
Gemista stuffed vegetables with spinach rice, yogurt dip and tomato sauce 189,-

## Greek main dishes

Moussaka on minced meat of beef, potatoes, eggplant and bechamel sauce served with Greek salad and tzatziki 189, -
*Souvlaki skewers (kebab) of chicken and pork 189, -
*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 210,-
*Beef tenderloin 285,-
* Black \& White 255,- ( Pork and beef)

Norwegian salmon served with mayonnaise, shrimps, asparagus and caviar 225,-

Meze 399,-/ per person minimum 2 pers
Starters: Tzatziki, saganaki, halloumi, calamares, spinach and feta cheese dumplings,greek beans, stuffed grape leaves and fresh bread

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

Dessert: Of your choice

## Dessert

Chocolate cake with lingonberry mousé and oat biscuit 89,-

Vanilla ice cream with chocolate sauce and raspberry jam 59, -

Chocolate Creme Bruleé with orange marmalade 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!

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