

# Fish & Cow

## Selskapsmeny 1

Kremet ertesuppe

Sprøtt fenalår & trøffelvinaigrette

*Creamy pea soup, cured lamb, truffle vinaigrette*

*Allergener: melk, sulfitt, lupin*

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Bakt lysing

Kålvekster, fennikel & skalldyr smørsaus

*Baked hake, kale, fennel & shellfish butter sauce*

*Allergener: melk, fisk, skalldyr, bløtdyr, sulfitt, lupin*

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Bakt sjokoladefondant med vaniljeis

*Baked chocolate fondant with vanilla ice cream*

*Allergener: melk, Egg, Hvete, Nøtter*

Kr. 595,-

## Selskapsmeny 2

Sprø laksewonton

Avokadokrem & ponzu

*Crispy salmon wonton, avocado & ponzu*

*Allergener: fisk, gluten, egg, soya*

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Grillet okse indrefilet

Saltbakt potet, sort trompetsopp & rødvinsaus

*Grilled tenderloin of beef, salt baked potato, mushroom & gravy*

*Allergener: sulfitt, lactose, egg, sennep*

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Lakris Brûlée

Solbærsorbet & kjørvel

*Licorice brûlée, blackcurrants & chervil*

*Allergener: Laktose, Egg, Nøtter, gluten*

Kr. 650,-