



# SATURDAY LUNCH

12 – 4 pm (the menu is subject to change)

## STARTERS

Sourdough bread, butter & pickles	5,00
Burratini from Paoella with tomato, plums	15,50
Hafenküche salad with dressing & spiced granola	11,50
Add 3 fried prawns	+ 10,50
Tarte flambée with goat cheese, honey & leek	15,50
Sweet potato and coconut soup with roasted peanuts	9,50
Mini Romana with blue cheese dressing & pecans	13,50
Fish stew with roasted bread & rouille small / large	16,50 / 25,50

## MAIN COURSES

Rummelsburger	24,50
<i>Dry aged beef, cheddar &amp; fries</i>	
Beyond meat burger	24,50
Veal schnitzel	25,50
<i>Cucumber salad and cranberries</i>	
Roasted cabbage	23,50
<i>Chili-peanut crunch, miso foam &amp; coriander oil</i>	
Catch of the day	34,50
<i>Mashed potatoes, small salad &amp; beurre blanc</i>	
Spinach dumplings	24,50
<i>Fried mushrooms &amp; brown butter</i>	

## SIDES

French fries	5,00
Colorful carrots with honey & Ras's Hanout	5,00
Small side salad	5,00

## DESSERTS

Yuzu-lemon tartlet with black sesame & meringue	12,50
Coupe Denmark – vanilla ice cream & warm chocolate sauce	9,50
Affogato – vanilla ice cream and espresso	8,50