

# MAINS



## DRY AGED SIRLOIN STEAK

Locally sourced dry aged sirloin with grilled vegetables and red wine sauce.....329:-  
*The meat is depending on the supply of grazing Black Angus from local Friskatorpet or equivalent selected meat from local farms. Dry hung for a minimum of 16 days*

FRENCH FRIES .....	39:-
OVEN ROASTED POTATOES.....	39:-
MASHED POTATOES.....	39:-

## SLOW ROASTED LAMB SHOULDER FROM LOCAL FARMS

With fennel, peas, grilled onion and dill.....289:-

FRENCH FRIES .....	39:-
OVEN ROASTED POTATOES.....	39:-
MASHED POTATOES.....	39:-

## EGGPLANT SCHNITZEL

With aioli, grilled cabbage salad and pickled celeriac.....215:-

## SLOW COOKED BEEF CHEEKS FROM LOCAL FARMS

With red wine sauce, potatoe pure, and grilled carrots .....285:-

