

SANDWICHES FOR LUNCH

Lunch sandwiches Served between 11 AM - 4 PM

Skagen sandwich

A slice of bread topped with our tasty seafood salad made with shrimp, arctic caviar, homemade dill mayonnaise, smoked salmon and hardboiled eggs.

132

Wine recommendation: Chablis 2009, Dom. Brochard, Chablis, France 116,-

Druen Special

Cambozola-gratinated sandwich served with ham, bacon, red onion, tomato, a small side salad and French fries.

159

Wine recommendation: Terre Anima 2008/09, Rivera, Poggia, Italy 76,-

Bruschetta with Tuna and Avocado

Freshly toasted sourdough bread topped with tuna rillettes, capers and avocado.

145

Wine recommendation: Artero Rosé 2010, Bodegas Muñoz, La Mancha, Spain 88,-

SOUPS & SALADS

Served all day

Fish and Seafood soup

Tasty soup with the catch of the day, steamed mussels, and topped with hand-peeled shrimps.

165

Wine recommendation: Chablis 2009, Dom. Brochard, Chablis, France 116,-

Jerusalem artichoke and Cauliflower soup

Creamy Jerusalem artichoke and cauliflower soup with a hint of truffle, served with Serrano crisps.

152

Wine recommendation: Nava Riesling Kabinett 2009, Nava, Nahe, Germany 72,-

Caesar salad

Crispy romano lettuce, croutons and grated parmesan. Topped with chicken.

169

Wine recommendation: Artero Macabeo 2010, Bodegas Muñoz, La Mancha, Spain 92,-

Warm autumn salad with Bacon and Chèvre

Bacon and salt-roasted beetroot coated in a mild mustard vinaigrette, topped with toasted walnuts and gratinated goats' cheese toast.

155

Wine recommendation: Zeltinger Schlossberg Riesling Kabinett Trocken 2008, Selbach-Oster, Mosel, Germany 89,-

SMALL DISHES *Served all day*

Ravioli	165
<i>Freshly made pasta filled with porcini mushrooms, coated in a veal jus.</i>	
<i>Served with marinated cherry tomatoes and shallots.</i>	
<i>Wine recommendation: Valpolicella Classico Superiore 2009, Tedechi, Veneto, Italy 95,-</i>	
Moules Frites	172
<i>Steamed mussels in white wine and cream, served with French fries and aioli.</i>	
<i>Wine recommendation: Domaine du Vaugondy Vouvray 2007, Dom. Du Vaugondy, Liore, France 115,-</i>	
Pan-fried Cod	189
<i>Skin-fried cod served with green beans, bacon, red wine jus and salt baked almond potatoes.</i>	
<i>Wine recommendation: Barbera d'Alba 2009, Terre del Barolo, Piemonte, Italy 98,-</i>	
Linguini with Marinated Scampi	162
<i>Served with a creamy chili, ginger and garlic sauce.</i>	
<i>Wine recommendation: Glitzenberg Riesling 2009, Anne marie Schmitt, Alsace, France 108,-</i>	
Vitello Tonnato	155
<i>Baked veal served cold in thin slices with tuna sauce, capers, parmesan and olive oil.</i>	
<i>Wine recommendation: Les Cocalière Blanc 2007, Sylvain Fadat, Langedoc, France 116,-</i>	
Grilled Entrecôte	217
<i>Grilled entrecôte served with green beans, béarnaise sauce and French fries.</i>	
<i>Wine recommendation: Altos Crianza 2006, Altos, Rioja, Spain 110,-</i>	
Beef Tartar	185
<i>Served with, capers, Dijon mustard, red onion, raw egg yolk and cornichons.</i>	
<i>Wine recommendation: Les Cocalière Blanc 2007, Sylvain Fadat, Langedoc, France 116,-</i>	

OUR CLASSICS *Served all day*

Druen Special	159
<i>Cambozola-gratinated sandwich served with ham, bacon, red onion, tomato, a small side salad and French fries.</i>	
<i>Wine recommendation: Artero Macabeo 2010, Bodegas Muñoz, La Mancha, Spain 92,-</i>	
Thai Chicken	169
<i>Chicken breast with coriander, ginger, chili and garlic in a creamy coconut sauce.</i>	
<i>Served with julienne vegetables and wild rice.</i>	
<i>Wine recommendation: Nava Riesling 2009, Nava, Nahe, Germany 72,-</i>	
Druen's Burger	165
<i>Druen's homemade hamburger with cheddar cheese, aioli, tomato and onions.</i>	
<i>Served with French fries.</i>	
<i>Wine recommendation: Les Ventelles VDP Rouge 2008, La Beauvalière, South Rhône, France 82,-</i>	

CHEESE & HAM

Cheese & ham Served all day

Cheese platter <i>3 different cheeses with mixed accompaniments. Served with bread and olive oil.</i>	155
Ham platter <i>3 different types of ham. Served with capers, bread, olive oil and aioli.</i>	175
Cheese and ham platter <i>A selection of cheese, ham and sausage, served with bread, olive oil and aioli.</i>	320

Cheese Pr. portion 58

Each cheese is served with bread and olive oil

Chèvre d'Argental A.O.P.

French cheese made from pure pasteurized goat's milk.

Tomme de Savoie A.O.P.

A classic French pressed cow's milk cheese, stored in limestone caves on the Swiss border.

Münster A.O.P.

A soft cow's milk cheese that melts on your tongue from Alsace in France.

Fourme d'Ambert A.O.P.

French blue cheese made from cow's milk and matured for at least 2 months.

Chèvre Sainte-Maure de Touraine A.O.P.

French, white goat cheese from the Loire Valley.

Ham & sausages Pr. portion 69

The ham and sausage are served with capers, bread and olive oil.

Prosciutto di Toscana

Not as well-known as its relative Parma, but well worth trying. The meat is a bit darker and more salty.

Jamón Serrano

The Spanish half-sister of Prosciutto with a slightly stronger flavor.

Salchichon Spania

Spanish sausage with herbs, garlic and pepper.

Speck Tirolese

Cured ham from Tirol in Northern Italy. Delicious salted and smoked ham.

Sabadena Sarta

Our Spanish, salami-style pork sausage, wonderful and tasty.

APPETIZERS

Served after 16.00

Toast Skagen	118
<i>Our own tasty seafood salad made from shrimp, artichoke caviar, homemade dill mayonnaise, smoked salmon and eggs. Served on toast with lemon, topped with arctic caviar.</i>	
<i>Wine recommendation: Chablis 2009, Dom. Brocard, Chablis, France 116,-</i>	
Bleak roe from Kalix	178
<i>Served with a small Vesterbotten cream cheese sandwich and the classic Scandinavian accompaniments.</i>	
<i>Wine recommendation: Pannier Brut Selection NV, Champagne, France 126,-</i>	
Beef Carpaccio	138
<i>Carpaccio of tenderloin, served with salad, baked pumpkin seeds, olive oil and parmesan.</i>	
<i>Wine recommendation: Soave Classico 2009, Tedeschi, Veneto, Italy 96,-</i>	

MAIN COURSES

Served after 16.00

Sterling Halibut	289
<i>Oven-Baked halibut from Stavanger in a lobster sauce. Served with sweet peas and apple.</i>	
<i>Wine recommendation: Alamos Chardonnay 2009, Bodegas Cantena Zapata, Mendoza Argentina 86,-</i>	
Panfried Trout	198
<i>Fried fillet of trout with salt-roasted potatoes and sautéed savoy cabbage, served with browned soyabutter.</i>	
<i>Wine recommendation: Bourgogne Chardonnay Terroir Noble 2009, Vincent Girardin, France 114,-</i>	
Sirloin of Venison	315
<i>Venison served with sautéed pumpkin and salsify, parsnip puré, mushrooms</i>	
<i>and a red wine sauce with a hint of Valrhona chocolate.</i>	
<i>Wine recommendation: Côte- du- Rhône Rouge 2007, E. Guigal, South Rhône, France 105,-</i>	
Lamb Shank	275
<i>Braised lamb shank with almond potato puree, root vegetables, pickled onions and an apricot and prune marmalade.</i>	
<i>Wine recommendation: Montpeyroux, Coteaux du Languedoc 2005, Dom. D'Aupilhac Languedoc, France 118,-</i>	

DESSERT

Served all day

Apple Pie

Warm homemade apple pie with cinnamon and Muscavado sugar. Served with a scoop of vanilla ice-cream.

Wine recommendation: Vin Santo del Chianti Classico 2003, Isole e Olena, Tuscany, Italy 75,-

115

Crème Catalan

With hints of orange and cinnamon.

Wine recommendation: Ch. Graves 2008, Sauternes, France 75,-

115

Chocolate Fondant

Dark chocolate fondant served with vanilla ice-cream.

Wine recommendation: Mas Amiel Vintage 2007, Mas Amiel, Maury, France 75,-

120

Ice cream and Sorbet

Our ice cream and sorbets of the day. Served with crumble.

Wine recommendation: Disznókó Furmint Late Harvest 2009, Disznókó, Tokaji-Hegyalja, Hungary 75,-

105