

TO START OR TO SHARE

Crispy bacon 26 pln
fresh apple mousse

Grilled chicken hearts 22 pln
chives dipping sauce, toast

Chicken wings 21 pln
honey, green tea, lime, bell pepper ketchup

Salad with avocado 25 pln
mix of roasted nuts, spinach, quail egg,
pomegranate

Vegetable tempura 26 pln
cauliflower, zucchini, broccoli, carrot, Dancing
Anchor sauce

Cured Salmon gravlax 32 pln
salad, pickled vegetables, Chorizo mayonnaise

Salad with duck 32 pln
mixed salad, mango dressing, salted caramel nuts,
grilled bread

Crispy baby squid 26 pln
Dancing Anchor sauce, lime

Fresh oysters on ice 12 pln/pcs
Mignonette sauce, lime

FROM THE SEA TO THE LAND

Miso prawns 39 pln
lettuce, marinated fennel, lemon olive oil, baguette

Codfish 57 pln
lentils, vegetables with seaweed, caviar sauce,
roasted hazelnuts

Label Rouge Scottish Salmon 69 pln
sweet potato puree, tamarind, green pea, white
turnip, lime crème fraîche

Farm chicken breast 39 pln
carrot, corn, potatoes, sunflower seeds, consomme

Braised pork ribs 42 pln
root vegetables, celery puree, chocolate & coffee
marinate

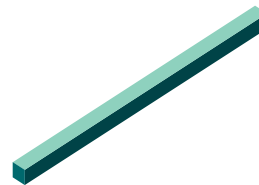
Pork fillet 46 pln
mhammas groats, dried mushrooms, cauliflower,
broccoli, roasted garlic sauce

Pork cheeks 39 pln
celery gratin, baby carrot, horseradish & rosemary
sauce

Baked avocado 36 pln
tomato concasse, egg, parmesan cheese

Pulled pork burger 36 pln
stewed sauerkraut, tomato, pickled cucumber, ajvar
sauce, sweet potato fries

Chicken breast burger 36 pln
spinach, fried egg, grilled zucchini, truffle
mayonnaise, sweet potato fries



SHARING PLATES

Steamed mussels 49 pln
onion, garlic, tomato, wine, butter, bread

Assiette of pork 69 pln
crispy bacon, pork neck, pork shoulder, pork ribs

Seafood plate 97 pln
shrimps, langoustine, oysters, mussels,
Dancing Anchor sauce, Mignonette sauce

SOUPS

Fish soup 24 pln
fish consomme, prawn, codfish, vegetables

Barley soup 24 pln
goose stomachs, oat groats, marjoram olive oil

Shōyu-ramen 24 pln
chicken, seaweed, egg, noodles, fresh coriander

SIDE DISHES

Every dish 12 pln

glazed vegetables Mac & cheese

potato & horseradish puree

potato salad with pickled cucumber & mayonnaise

fries with parmesan cheese and truffle olive oil

baked potato with parmesan cheese

garden salad with pickled vegetables and roasted nuts

SAUCES

Dancing Anchor – sugar syrup, teriyaki sauce, soy sauce,
lime juice, sambal, coriander

truffle mayonnaise – mayonnaise, truffle paste

bell pepper ketchup – bell pepper, red onion, apple juice,
vinegar

roasted garlic sauce – garlic, butter, cream

DESSERTS

Cheesecake 22 pln
fruit mousse, almonds

White chocolate and Goat Cheese mousse 22 pln
cookie, mango, fresh mint

Coconut panna cotta 22 pln
passion fruit, shortbread cake



Food

If you suffer from a food allergen/s please inform your waiter in order for us to prepare a suitable meal to meet your needs.

List of allergens available at service on request.

Prices including VAT, service charge not included.

10% service charge will be added to the bill for parties 6 people or more

