

A la carte menu

Starters

- Beetroot with goat's cheese, borani and pine nut vinaigrette 10 €**
- Smoked salmon skagen with roe, pickled cucumber and brioche 12 €**
- Prawns with Marie Rose dressing, deep fried rice paper and fennel 11 €**
- Roasted wild duck breast with parsnip and apple chutney 16 €**
- Beef tartar with crispy potato, rowanberry capers and horseradish 13/24 €**

Maincourses

- Wild mushroom arancini with lentil bolognese, grilled zucchini and parmesan 22 €**
- Fish of the day with lobster cake, lemon potato, bouillabaisse stock and aioli 27 €**
- Slowly cooked Iberico pork with roasted sweet potato, red wine onion and almond 26 €**
- Holvi's pepper steak of beef with roasted vegetables and cognac pepper sauce**
200g sirloin 32 € / 180g fillet 38 €

- With the maincourses á 4 €:**
- French fries with nettle salt**
- Roasted potatoes with parmesan**
- Root vegetable mash with kale**
- Green salad with red onion vinaigrette**

Desserts

- Deep fried brie with pear and caramelized walnuts 11 €**
- Crema catalana with marinated cherries 10 €**
- Dark chocolate ganache with black currants, meringue and cardamon caramel 12 €**