

## BRUNCH

Monday - Friday from 11 am - 12 pm

Saturday from 10 am - 12 pm

Sunday from 10 am - 5 pm

## DISH OF THE WEEK

New lunch course every week

Lunch + espresso

140,-

## LUNCH DISHES

Open sourdough sandwich with smoked salmon and smoked cream cheese. 110,-

Skagen toast with shrimps, dill cream, avocado and chilli. 105,-

Flat iron steak sandwich with rocket, Dijon, caramelized onions, pepper mayonnaise and French fries. 145,-

### Lunchplate

Thin slices of flat iron steak, Skagen shrimp salad, salmon with smoked cheese, matured cheese with chutney. 160,-

Mussels steamed with white wine and served with garlic and French fries. 150,-

Stracciatella di burrata with date tomatoes and parsley pesto. 95,-

Steak tartare with pommes paille, aioli and a green salad with croutons and Parmegiano Reggiano. 105,-

Pearl barley 'risotto' with spinach puree and sauce with black trumpet mushrooms. 120,-

Green salad tossed in vinaigrette with haricots verts, croutons and date tomatoes.

Choose between:

Confit chicken/ flat iron steak/ smoked salmon 130,-

## HOUSE SPECIALITY

*Ibérico ham:*

Cebo 24 months 40 g 100,-

Belotta 36 months 40 g 150,-

Try both Cebo and Belotta 125,-

We recommend: Sherry Oloroso, Bodegas Barbadillo 65,-

## SMALL PLATES, BIG TASTE

Green olives 40,-

Almonds with sea salt 40,-

French fries with aioli 40,-

Croquetas with ibérico ham 45,-

Pâté de campagne with coarse mustard 50,-

Stracciatella di burrata with grilled bread 55,-

Sardines from La Gondola 60,-

Matured cheese 75,-

## CHARCUTERIE - perfect for sharing between 2 people

Pâté de campagne, lomo, chorizo, pata negra, stracciatella di burrata, cornichons, almonds, green olives and grilled bread. 155,-

## DESSERT

Crème brûlée 70,-

Chokolate cake with an almond meringue base, macaroon and sorbet 75,-

Affogato 55,-

Pear cake with panna cotta cream and pistachio nuts. 70,-

## SWEETS

Macaroons

1 piece 20,- / 2 pieces 30,- / 3 pieces 40,-

## COFFEE

French Press 35,-

Espresso 25,-

Cappuccino/latte 40,-

Tea 35,-

# HUKS FLUKS