

## STARTERS

Prawn Cocktail	99:-
Vendance Caviar	129:-
Dill-cured Salmon <i>with sauce à la maitre d'hotel</i>	79:-
Toast California <i>a slice of salmon on butterfried bread with black caviar</i>	79:-
Snails "Provençale"	79:-
Toast Skagen <i>shrimps in mayonnaise</i>	69:-
Midia Me Skordo - <i>-pannfry green mussels, chili- &amp; garlic</i>	75:-
Calamares - fried breaded calamares	75:-
Melitzanosalata - creamy eggplant mix	59:-
Tzatziki (traditionell yogurtmess with garlic)	59:-
Garlic fried Mushrooms	75:-
Garlicbread	49:-

## SOPPOR

French Onion Soup	65:-
Lobster Soup	89:-

## SALLADER

Greek Farmer's salad	65:-	1/2	99:-	1/1
Westcoust salad	79:-		129:-	
Prawn salad	79:-		129:-	
Thunfish salad	65:-		99:-	
Ham salad	65:-		99:-	
Tomatosalad	69:-			

## OMELETTES

Omelett (with optional stewed prawn, ham or mushrooms) <i>(All omelets will be served with mixed salad)</i>	129:-
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## VEGETARIAN

Vegetarian Plain	169:-
Vegetarian Pasta	109:-
Vegetarian Pizza	99:-

## PASTA DISHES

Penne with shred fillet of beff in spicy sauce	139:-
Penne with shred fillet of pork in cognac sauce	119:-
Penne with shred fillet of chicken in roquefort sauce	119:-
Pasta with Salmon and parmesan sauce	129:-
Spagetti Carbonara	119:-
Spagetti Bolognese	99:-
Spaghetti Marinara <i>in tomato sauce with shrimps and mussels</i>	119:-
Lasagne al Forno	99:-

## FISH DISHES

Scampi Fritti <i>with rice and Rhode Island sauce</i>	189:-
Butterfried fillet of Pike-perch <i>with beetroot and capers</i>	179:-
Gratinated Pike-perch	179:-
Planked Fish	179:-
Butterfried fillet of large plaice <i>with lightly fry mushrooms</i>	179:-

## GRILL DISHES

Swedish beef with onions	179:-
Grilled beef with optional butter	179:-
Entrêcote with optional butter	179:-
Entrêcote "Provençale"	179:-
Pepper steak "Madagaskar"	219:-
Peppar steak flambéd in Brandy	249:-
Tournedos "Rossini"	249:-
Tournedos "Nobis"	249:-
Tournedos Filé minute	249:-
Goat's gratinated Tournedos	249:-
Planked Steak of the House	179:-
Fillet of beef "Charlemang"	249:-
Fillet of beef "Akropolis"	249:-

## MEAT DISHES

Boned Cutlett of pork "Butterfly"	145:-
Large minute steak with parsleybutter	179:-
Vienna steak	159:-
Fillet of pork "Sheraton"	165:-
Roquefort steak	189:-
Fillet Mignon Black & White	179:-
Coeur de Filet Provençale (only for two)	478:-

Alternative optional to all the dishes:  
Béarnaise sauce, green pepper sauce, redvine sauce, mushroom sauce or madeira sauce. 22:-

## GREEK AND SPECIELL DISHES OF THE HOUSE

### SOUVLAKI (GREEK KEBAB)

All souvlaki dishes are two skewers with tzatziki, melitzanosalata - creamy eggplant mix, home baked bread and green salad.  
Choose between rice, bulgur, country fried potatoes, french fried or potatoes au gratin.

Pork fillet	169:-
Fillet of lamb	189:-
Fillet of chicken	169:-
Minced meat	149:-
Mix-Souvlacki - choose between two of the above kebab	162:-

### SPECIELL DISHES OF THE HOUSE

Mousaka <i>greek casseole of meat, eggplant and cheese sauce</i>	135:-
Cevapcici <i>grilled rolls of beef, fried potatoes, raw onion and home baked bread</i>	149:-
Pork fillet kebab "Raznjici" <i>with fried potatoes, raw onion and home baked bread</i>	169:-
Mixgrill <i>with fried potatoes, raw onion and home baked bread</i>	199:-
Casserole of the house <i>with fillet of beef, paprika, onion, tomatoes served with rice NOTE! strongly spiced</i>	175:-

### DESSERTER

Baklavas - Walnut Filled greek <i>tarta with vanilla ice cream</i>	69:-
Vanilla Ice cream <i>with chocolate sauce</i>	55:-
Vanilla Ice cream <i>with hot cloudberry jam</i>	75:-
Deep fried banana <i>with Ice cream</i>	75:-
Deep fried pineapple <i>with Ice cream</i>	69:-
Banana split <i>with Ice cream and whipped cream</i>	75:-
Fresh strawberries <i>with Ice cream and whipped cream</i>	75:-
Camembert cheese <i>with cloudberry jam</i>	89:-
Italian Ice cream cake <i>with lemoncream served on a raspberry mirror</i>	79:-
Tartufo <i>(Gelato italiano tartufo con nocciolo e cacao)</i>	79:-

## GAME & POULTRY OF THE HOUSE

Deer Tenderloin with Jägarmeister sauce	199:-
Fillet of Pheasant with Orange sauce	199:-

  
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