



À la carte menu

Design your own menu by combining two or three courses of your choice.

Two Courses: 345kr (545kr with wine package)
Three Courses: 445kr (695kr with wine package)

Appetizers

Toast skagen 175kr
With Bleak Roe, shellfish, seafood, gluten, egg

Burrata 155kr
Creamy burrata, tomatoes and fresh basil.
Topped with crema di balsamico lactose

Plantbased Burrata 155kr
Plantbased burrata with tomatoes and fresh basil.
Topped with crema di balsamico nötter, soja

Vegetable Dashi 149kr
With shredded sugar peas, carrots, pearl onions, charred cherry tomatoes, sesam marinated asparagus skewers, scallions and roasted sesame seeds
plantbased, legumes, soy, sesame

Main course

Grilled Sirloin Steak 265kr
With bearnaise sauce, red wine sauce and tomatoe salad. Served with french fries egg

Broiled Pike-perch 245kr
With lemon baked mini fennel, vegetables, beurre blanc and rainbow trout roe. Served with amadine potatoes Lactose

Bulgur Salad 175kr
Lukewarm bulgur sallad with asparagus, sugar peas, roasted pearl onions, radishes, spring onion hollandaise and fresh herbs. Choose between salmon or chicken gluten, soy, egg

Plantbased Bulgursallad 175kr
Lukewarm bulgur sallad with asparagus, sugar peas, roasted pearl onions, radishes, spring onion hollandaise and fresh herbs.
Served with grilled vegetable skewer and soybites gluten, soy

Royal classics

Club Sandwich 195kr
Grilled sourdough with grilled chicken, bacon, pickles, romaine salad and mayonnaise.
Served with french fries gluten, egg

Royal Burger 195kr
Chuck burger with horseradish mayonnaise, romaine salad, tomatoes, "priest" cheese and roasted onions. Served with french fries soy, gluten

Beyond Burger 195kr
Plantbased burger with mustard mayonnaise, tomatoes, "priest" cheese and roasted onions
Served with french fries soy, gluten

Pizza Bianca 150kr
Plantbased white pizza with cream cheese, za'atar spicemix, pimientos de padron and aubergine caviar Plantbased, gluten, lactose, soy

Pizza Margherita 150kr
With tomatoe sauce, mozzarella cheese and fresh basil gluten, lactose, soy

Pizza Capricciosa 150kr
With tomatoe sauce, mozzarella cheese, ham and mushrooms gluten, lactose, soy

Dessert

Royal Chocolate 139kr
Chocolate mousse cake on a brownie base, filled with peanut creame. Topped with chocolate ganache, salted peanuts, blueberries and oxalis
Plantbased, herbs, gluten, soy, legumes

Royal Vanilla 135kr
Vanilla bavaoise in a glas, served with mango salsa, carmalized pineapples, roasted coco flakes and acidic lime jell lactose, gluten, egg, gelatine

Petit four 45kr
Small divine creations, ask the staff of our current selection