



PUB AND BREWHOUSE

PUB MENU

GARLIC BREAD 99:-

CIABATTA, CREAM CHEESE, GARLIC OIL, AIOLI

BABY BACK RIBS & CORNRIBS 189:-

COLESLAW, KIMCHIGLAZE, SESAME, CILANTRO

CARPACCIO 169:-

BEEF TENDERLOIN, PINE NUTS, PARMESAN, BALSAMIC EMULSION, ARUGULA

BEETROOT CARPACCIO 159:-

PINE NUTS, PARMESAN, BALSAMIC EMULSION, ARUGULA, CHÈVRE

THE HOTEL'S TOAST SKAGEN 155:-/245:-

FRESHLY BAKED RYE BREAD, HAND PEELED SHRIMPS, SMOKED SALMON, MAYONNAISE, HERBS, LEMON CURD, SALAD

SHRIMP SANDWICH 155:-/245:-

FRESHLY BAKED RYE BREAD, HAND PEELED SHRIMP, EGG, MAYONNAISE, SALAD

BOOKMAKER TOAST 255:-

LEVAIN, BEEF TENDERLOIN, SALAD, EGG YOLK CREAM, HORSERADISH

BANGERS AND MASH 229:-

HANDCRAFTED SAUSAGE, SEASONAL VEGETABLES, RED WINE SAUCE, POTATO PURÉE

PRIME RIB BURGER 229:-

POTATO BUN, SALAD, DRESSING, TOMATO, ONION, PICKLES, PEPPERJACK CHEESE, FRENCH FRIES

HALLOUMI BURGER 229:-

POTATO BUN, SALAD, DRESSING, TOMATO, ONION, PICKLES, PEPPERJACK CHEESE, FRENCH FRIES

CHITARRA AL TARTUFO 209:-

SPAGHETTI ALLA CHITARRA, TRUFFLES, ASPARAGUS

CHARCUTERIES & CHEESE 259:-

3 TYPES OF CHARCUTERIE, 3 TYPES OF CHEESE, THE EVENING'S MARMALADE, CORNICHONS, OLIVES, SEED CRACKERS

DESSERT

CRÈME BRÛLÉE 119:-

BUTTERED BRIOCHE 119:-

BLOOD ORANGE SORBET, LYCHEE MARMALADE, DRIED APRICOT, CHOPPED MARCONA ALMONDS

MOUSSE DE CORTADO 119:-

COFFEE CRUMBLE, RASPBERRY COMPOTE, CRUSHED ALMOND CRISP

CHOCOLATE TRUFFLE 49:-

SNACKS

French fries 59:-

Marinated olives 39:-

Mixed nuts 39:-

Chips 39:-

Marcona almonds 49:-

Beer sausage 49:-

Cornichons 35:-

Coleslaw 14:-

Aioli 14:-

Jalapeño Mayonnaise (Hot) 14:-

Kimchi Mayonnaise 14:-

Balsamic emulsion 14:-

Ask the staff about allergens or allergies

