

# MENU

## Pub Bites

### Baked Camembert 8.90€

Oven baked Camembert cheese  
with house made focaccia.

### Betony Platter 12.70€

House made focaccia, Manchego cheese, sliced meat, marinated olives,  
herb butter, arugula and cherry tomatoes.

## PUB GRUB

### Kouvola Fried Chicken 13.70€

House breaded fried chicken, cabbage salad and  
Sriracha and jalapeño dip.

### Monthly Burger - Nettle Burger 17.50€

House made nettle-spinach pesto, 140g of local ground beef, Horse radish crème  
fraîche, Manchego cheese and cashow nuts.  
- gluten free bun + 1€

### House Burger 17.20€

Double + 6€  
140g of local ground beef with bacon jam,  
cheddar cheese, aioli, arugula.  
- gluten free bun + 1€

### Double Smash Cheese Burger 17.20€

2x70g of ground beef, double cheddar cheese, pickled cucumber,  
Dijon mayonnaise and arugula.  
- gluten free bun + 1€

### Chicken Mozzarella Burger 17.40€

Herb marinated chicken breast fillet, mozzarella, basil mayonnaise,  
marinated red onion, cherry tomatoes and arugula.  
- gluten free bun + 1€

### Korean BBQ Tofu Burger 17.50€

Vegan - Fried tofu, Korean BBQ glaze, Sriracha mayonnaise, red cabbage  
and coconut shallot muesli.  
- gluten free bun + 1€

## SIDES

House spiced fries - small 3,6€ / big 5,6€

Sweet potato fries - small 4,6€ / big 6,6€

Green side salad 3,6€

DIPS - Sriracha mayonnaise (also vegan available) / Aioli 1.5€

## Chef's Recommendations

### Nettle risotto 16.80€

Risotto with house made nettle-spinach pesto, cherry tomatoes with roasted cashew nuts.

### Pan Fried Fish 21,50€

Pan fried local fish, chanterelle sauce, sous vide new potatoes with roasted butter and lemon sauce with pickled yellow beet.

### Summer Duck 21.50€

Sous vide duck breast, sweet potato puree with roasted butter, marinated carrots, roasted shallots, red wine sauce and broccolini.

### Herb Chicken Salad 16.80€

Herb marinated chicken, local crispy bacon, blue cheese, salad mix, marinated red onion and cherry tomatoes.

## Dessert

### Strawberries and white chocolate 8€

House made strawberry ice cream, cider marinated strawberries, roasted white chocolate and a tuile cookie.

## Bar Recommendations

Aura (0,5) - 6,80€

Heineken (0,5) - 9€

Blue Moon Belgian White (0,5) - 9,8€

Lagunitas Daytime IPA (0,35) - 8,5€

Hoppa Blond Ale (0,33) - 8€

Peroni, gluten free (0,33) - 8€

Henry Westons Vintage Rose (0,5) - 10€

Prosecco (12cl) - 7€

Pub red(16cl) - 8€

Pub white (16cl) - 8€

Thörle Riesling (16cl) - 10€

