

MENU

A GOOD START

GIN & TONIC <i>London Dry Gin - Fever tree tonic - garnish</i>	95,-
NEGRONI <i>Vermouth Rosso - Campari - orange peel</i>	95,-
MANGO SMASH <i>Gin - mango - lemon</i>	95,-
RASPBERRY PEACH COLLINS <i>Vodka - raspberry - peach - lemon</i>	95,-
APEROL SPRITZ <i>Aperol - prosecco - sparkling water - orange</i>	85,-
BUBBLES & SNACKS FOR TWO <i>2 glasses of Bubbles - salted almonds - olives</i>	179,-

STARTERS

CALAMARI FRITTI <i>Fried squid rings - lemon - aioli</i>	129,-
BEEF CARPACCIO <i>Parmesan - olives - truffle oil - arugula</i>	129,-
BURRATA <i>Cherry tomatoes - virgin olive oil - lemon</i>	129,-
CHARCUTERIE <i>Air-dried ham - chorizo - cheese - compote - manitoba</i>	129,-
EXTRA <i>Coarse fries</i>	+40,-

SALAD

CAESAR <i>Classic caesar - grilled chicken breast - croutons - dressing</i>	169,-
CHEVRE CHAUD <i>Goat cheese au gratin - blueberries - pickled red onions - semidried tomatoes - chopped almonds - vinaigrette</i>	169,-
TIGER PRAWNS <i>Avocado - cucumber - cherry tomato - onion - honey/ lime dressing</i>	179,-

BURGER

SNEKKEN <i>Grilled Black Angus - cheddar cheese - onion - crisp lettuce - tomato - pickled cucumbers - chive dressing - coarse fries - chilli mayo</i>	169,-
JACK DANIELS <i>Grilled Black Angus - Jack Daniels BBQ sauce - au gratin cheddar cheese - bacon - crisp lettuce - tomato - cucumber - red onion - coarse fries - chilli mayo</i>	185,-
CHICKEN & AVOCADO <i>Grilled chicken breast - au gratin cheddar cheese - avocado cream - aioli - crisp salad - tomato - cucumber - red onion - coarse fries - chilli mayo</i>	169,-

PASTA

ALL PASTAS ARE MADE WITH LINGUINE PASTA

TRUFFLE PASTA <i>Beef - truffle cream - mushroom - Grana Padana</i>	185,-
PASTA GAMBERI <i>Tiger prawns - mussels - tomato sauce - capers - lime</i>	185,-

MEAT

SURF 'N' TURF <i>Grain-fed Angus ribeye - lobster - calamari fritti - coarse fritters - béarnaise sauce - aioli</i>	395,-
STEAK FRIES <i>Grain-fed Angus ribeye - coarse fries - béarnaise sauce</i>	345,-
CHEF'S FAVORITE LAMB <i>Oven-roasted lamb crown - pommes anna - rosemary sauce</i>	345,-
GUINEA FOWL <i>Guinea fowl - honey - pine nuts - pommes anna</i>	245,-

FISH

SEA BREAM <i>Whole bream - green salad</i>	245,-
MOULES FRITES <i>Steamed blue mussels - white wine - coarse fries - aioli</i>	225,-

DESSERT & CHEESE

OLD FASHIONED APPLE CAKE <i>Bread crumbs - whipped cream - pickled forest berries</i>	95,-
CRÈME BRÛLÉE <i>Velvety vanilla cream - crispy sugar crust - berries</i>	95,-
THREE CHEESES <i>Three selected cheeses from the season - compote - crunch</i>	110,-
TILVALG <i>A glass of wine for dessert or cheese</i>	+65,-
SNEKKEN'S CAKE <i>See today's selection of cakes</i>	85,-

KIDS

CHICKEN SKEWERS <i>With coarse fries - lettuce - ketchup</i>	75,-
FISH FILET <i>With coarse fries - remoulade</i>	75,-

BRUNCH

SATURDAY, SUNDAY & HOLIDAYS

10.00-14.00

incl. coffee, tea and juice ad libitum

225,-

+25,- for special coffee

BRUNCH & BUBBLES

Add bubbles ad libitum to your brunch

+65,-

KIDS BRUNCH

under 12 years

85,-



SNEKKEN