

MIDDAY

14:00-17:00

múlberg
BISTRO & BAR

appetizers

BAKED DÍMON CHEESE **D G N** 3.990 kr.

Honey, hazlenuts, blueberry-jam
and grilled sourdough bread

BRIE & BRICK **D G** 3.990 kr.

Deepfried in brick dough -Bacon jam, fig
marmalade, pickled chili and grilled
sourdough bread

HUMMUS **V G** 2.490 kr.

Grilled sourdough bread
and crispy chick peas

BACON WRAPPED DATES 1.690 kr.

Bell pepper purée and chives

WILD KING PRAWN SCEWERS 3.990 kr.

Garlic mayo, pico de gallo, pickled chili
and crispy garlic

SHELLFISH SOUP **D** 3.590 kr.

Scallops, prawns, fennel oil and
cava-cream

BEEF CARPACCIO **D G** 3.990 kr.

Parmesan, truffle oil, rucola, lemon
and parmesan-brick crisps

GRILLED ASPARAGUS **D** 2.990 kr.

Roasted prosciutto, crispy garlic and
blood-orange hollandaise

BEETROOT CARPACCIO **N V** 3.490 kr.

Hazlenuts, maple syrup, rucola,
goat cheese and aioli

GRILLED BROCCOLINI **V** 3.290 kr.

Pickled chili, roasted sesame seeds
and tahini sauce

APPETIZER TRIO

Three courses from the appetizer- and
french fries selection

6.990 kr.



larger courses

CONFIT DUCK LEG **D** 4.790 kr.

Potato purée, sweet pears, grilled bok
choy and velouté sauce

PAN SEARED ARCTIC CHAR **D** 4.490 kr.

Crispy prosciutto, pumpkin purée, grilled
asparagus and blood-orange hollandaise

STEAK FRITES **D** 6.490 kr.

200g beef tenderloin, french fries, béarnaise sauce

CHEESE FRIES **D** 1.990 kr.

Apple-ketchup, aioli,
spring onion and cheese sauce

FRENCH FRIES **V** 1.390 kr.

Seasalt and aioli

SWEET POTATO FRIES **V** 1.490 kr.

Seasalt and aioli

TRUFFLE FRIES **D** 1.590 kr.

Parmesan, truffle oil and aioli

french fries

All courses are labelled if they include:

G GLUTEN **D DAIRY** **N NUTS**

Vegan options are labelled: **V VEGAN**

*Always let us know if there is a food allergy