

Starters

Three times salmon with selected schnapps, cured salmon with mustard sauce, pepper-salted salmon with citrus salsa and lightly grilled salmon with sea grass salad	185:- Without schnapps 115:-
Lobster soup served with salmon & lobster sausage	119:- With a glass of Bordeaux Blanc 209:-
Grilled scallops with Jerusalem artichoke purée, sago and lobster butter	139:- With a glass of Mumm Champagne 239:-
Moules Marinières, 1/1 starter or 1/2 starter Swedish sea mussels cooked in wine with garlic & parsley and served with bread croutons	119:- 75:-
Dill & pink pepper baked halibut served with pea purée, egg pearls, lemon oil and salmon roe	145:-
Slowly baked side of pig served with sweet and sour cabbage flavoured with caraway, plums, port wine crème and salt-roasted pistachio	129:-

Main courses

Tortellini with spinach & ricotta cooked in cream and served with early vegetables, pak choy and sliced parmesan	169:-
Pio's fish plank in our classical way with fresh plaice, pommes duchesse, shrimps, spinach, sauce hollandaise, lemon and dill	229:-
Lightly salted cod loin with parsley root purée, red wine braised black salsify, beef brisket, white wine sauce and horseradish	285:-
Butter-fried halibut with Jerusalem artichoke purée, beet roots, shiitake mushroom and truffle-flavoured gravy	285:-
Honey-glazed rare-fried breast of duck with goat's cheese potatoes, savoy cabbage cooked in cream, pear chutney and rosemary sauce	259:-
Grilled fillet of pork from local farms with herb aioli and roasted garlic served with potato gratin	219:-
Tournedos of fillet of beef with Jerusalem artichoke potatoes, celeriac purée, Brussels sprouts and Cognac sauce	285:-
Top side of venison from Ulvered served with sweet potato purée, raw-fried broccoli & cauliflower, smoked pork and red wine sauce	279:-
Pio's plank steak served the traditional way with pommes duchesse, sirloin steak, sauce béarnaise, parsley butter and haricots verts	229:-
Grilled American flank steak with béarnaise sauce, onion marmalade and thick French fries	198:- With a glass of Dancing Coyote Petit Sirah 280:-

Desserts

Crème brûlée flavoured with bourbon vanilla	92:-
Variation of Valrhona chocolate, dark chocolate mousse, milk chocolate ganache and white chocolate pannacotta	92:- 173:-
Pio's home-made ecological vanilla ice-cream with fresh fruits and home-made toffee sauce	89:-
Apple terrine with cinnamon crunch and vanilla foam	92:- 132:-
Three kinds of Pio's home-made sorbet, three different flavours of the day	62:- 96:-
The kitchens three selected cheeses, served with sweet accompaniments and the kitchens crisp bread	92:- 142:-
Small chocolate truffle, Pio's home-made chocolate truffle	32:- 80:-



