

KOMMENDÖREN

STARTERS

GRILLED SALSIFY 145

smoked mayonnaise, hazelnut, Granny Smith

CEVICHE 155

prawn, corn, roasted tomato, cilantro, tortilla

CLAM CHOWDER 165

pan cristal, saffron, tarragon

KOMMENDÖRENS HOUSE MADE SAUSAGE 175

smoked marrow, parsnip, cranberry

ASIAN STEAK TARTAR 160/220

sesame, roasted onion, shiso, yolk, home chips

KOMMENDÖRENS FRIED CHICKEN 135

honey mustard, pickled celery

TO START WITH ...

FINES DE CLAIRES N°4 25/each

CORN BREAD 45/75

cream cheese

LOBSTER TACO 80/each

avocado, cilantro, tomatillo salsa

PORK BELLY SLIDER 85/each

aioli, cornichon, pickled mustard seeds

SHORT RIB SLIDER 90/each

cheddar, pickled onion, jalapeño

MAINS

PUMPKIN 220

oyster mushroom, smoked almonds, browned butter, mustard seed

KALE SALAD 145/215

shiitake, lemongrass, lime leaves, sesame, avocado, cilantro

DEEP FRIED TUNA 165/290

cashew, green mango salad, cilantro, sesame dip

GRILLED ARGENTINE PRAWNS 285

chimichurri, jalapeño mayonnaise, home fries

GRILLED HALIBUT 310

coco beans, tomato, grated chorizo butter

BBQ SHORT RIB 295

hot sauce, celery slaw, sweet potato fries, jalapeño

DRY AGE SIRLOIN STEAK 350

Italian truffle, white onion, potato croquette

T-BONE 695

home fries, herb & garlic butter, salad (min. 2 pers)

PIGLET 595

home fries, aioli, salad (min. 2 pers)

EXTRA SIDES

HOME FRIES 45

jalapeño mayonnaise

SWEET POTATO FRIES 65

sour cream, grana padano, chili, cilantro