

# KOMMENDÖREN

## STARTERS

### HALIBUT SASHIMI 165

Ingrid Marie apple, garlic, bottarga

### SEARED SCALLOP 160

pickled green tomato, marcona almond, trout roe

### AUTUMN MUSHROOMS 165

cheddar crisp, egg, rye sourdough, broth

### FOIE GRAS 155

grape, hibiscus, brioche, pistachios

### ASIAN STEAK TARTAR 165/225

sesame, roasted onion, shiso, yolk, home chips

### KOMMENDÖRENS FRIED CHICKEN 145

honey mustard, pickled celery

## TO START WITH ...

**FINES DE CLAIRES N°4 25/each**

**CORN BREAD 45/75**

cream cheese

**LOBSTER TACO 85/each**

avocado, cilantro, tomatillo salsa

**CRISPY PORK SLIDER 80/each**

pineapple, kimchi mayonnaise, cilantro

## MAINS

### ROASTED CAULIFLOWER 235

butter fried oyster mushroom, zucchini, romesco sauce, harissa, almond

### KALE SALAD 145/215

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

### DEEP FRIED TUNA 175/290

cashew, green mango salad, cilantro, sesame dip

### GRILLED TURBOT ON THE BONE 385

lobster vinaigrette, dill mayonnaise, fennel, grilled carrot

### GRILLED ARGENTINE PRAWNS 285

chimichurri, jalapeño mayonnaise, home fries

### WHOLE ROASTED CHICKEN "COQUELET" 245

cabbage, sunchoke, truffle- and parmesan butter, home fries

### BBQ BRISKET 265

corn cob, pickled red cabbage, sweet potato fries, jalapeño mayonnaise

### GRILLED RIB EYE 335

truffle mayonnaise, arugula, home fries, roasted tomato, fried caper

### T-BONE 695

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

### HOME FRIES 45

jalapeño mayonnaise

### PIGLET 595

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

### SWEET POTATO FRIES 65

sour cream, parmesan,  
chili, cilantro

With allergies, ask the staff members