

# HAMARINN

## Starters

Shellfish soup  
Tiger shrimp – scallops – herb oil  
2900.-

Ovenbaked Brie  
Chutney - walnuts  
1600.-

Carpaccio  
Lime-chili dressing – rucola – Parmesan  
2400.-

Beetroot carpaccio  
Lime-chili dressing – rucola – vegan Parmesan  
2400.-

## Main courses

Fish of the day

Broccolini – chimi-quinoa – cauliflower – beurre blanc  
4500.-

Beef tenderloin

Smoked carrot purée – bok choy – potatoes - glace  
6100.-

Cauliflower steak

Rustic pesto – chimi-quinoa – broccoli – beetroot-vinaigrette  
3600.-

Duck

Sweet potato purée – orange-lemongrass glace –  
rucola – sesame seeds – sugar snaps  
5100.-

Cheeseburger

Japanese mayonnaise – tomato – cheese – pickles - lettuce  
2400.-

Vegan burger

Vegan mayonnaise – tomato – vcheese – pickles - lettuce  
2400.-

## Desserts

Skyr cake  
Blueberry sorbet  
1900.-

Carrot cake - vegan  
1700.-

Triple chocolate cake  
Vanilla ice cream – berries - caramel sauce  
1900.-