



Breakfast served everyday
from 10:00 a.m. to 1:30 p.m.

Served from 1:30 p.m

Service not included

ALCHEMIÄ
OD KUCHNI

w - vegetarian
v - vegan

STARTERS

- Sriracha chicken wings** 18
6 chicken wings, ranch sauce, crudites
- Veggie tartalette / w** 18
with leek, porcini mushrooms & dill, served with a mixed salad & sun-dried tomato pesto
- Smørrebrød with mackerel** 16
with pickled cucumers, horseradish foam & homemade rye sourdough bread

MAINS

- New York steak** 38
cafe de paris butter, green chimichurri, potato puree with gryere
- Pulled pork sandwich** 28
With homemade rye sourdough bread, homemade smoked mayo, homemade mustard, red onion chutney & rocket
- Homemade truffle pappardelle / w** 24
homemade pasta with truffle sauce, emilgrana cheese, sun-dried tomatos, roasted shallot & parsley
- Homemade pappardelle with salmon** 32
homemade pasta with salmon, capers, onion zest & hollandaise
- Veggie bowl / w** 24
beluga lentils, edamame, citrus marinated tofu, homemade kimchi, pickled carrot, miso-wasabi dressing, roasted sesame seeds, corriander
- Quinoa salad / w** 29
with nutty vinegrette, roasted chestnuts, sun-dried tomatos, mixed seeds & mixed salad
- Porcini mushroom risotto / w** 24
with cream, rosemary & smoked emilgrana cheese crumble

TO SHARE

- Gluttony plate** 45
4 beef slider burgers, chips with roasted onion & cheddar, 8 sriracha chicken wings, homemade kimchi, pickled carrot, sour cream, homemade bbq, seasonal salsa
*with this dish there's a special price on a bottle of wine

SOUP

- Smoked potato cream** 16
pork & chicken broth, truffle olive oil, fatback chips, homemade rye sourdough bread
- Seasonal soup** 14
please ask our staff

BURGERS

• Served with home baked buns

- Beef** 24
homemade mustard & mayo, pickled cucumber, red onions, raspberry tomato, mixed salad
• add chips 6
• add bacon / cheddar / jalapeno 3
- Bean** 24
homemade mustard & mayo, raspberry tomato, red onion chutney, mixed salad
• add chips 6
• add cheddar / jalapeno 3

STREET FOOD

- Fish & chips** 29
AoK speciality - beer battered cod Fish, chips, green peas puree, tartar sauce
- Yellow curry / v** 24
pickled shitake mushrooms, pumpkin, sugar peas, jasmine rice, lime, corriander, chilli strings
• add tofu / shrimps 9
• add chicken 6
- Hummus / v** 19
olives, seasonal salsa, crudites, homemade rye sourdough bread

DESSERTS

- Sticky toffee pudding** 16
blueberry salted caramel & peanut butter ice cream with root spice powder
- Coconut creme brulee with Malibu** 16