

bjørn & delfino

This spring, head chef Davide Passi takes us from the cozy "season of the bear" to something more fresh, floral and playful moving towards the "dolphin summer season". You will have a taste of Davide's chef experience at restaurants such as Abantal in Seville, Spain and Trattoria Bartolini, Italy.

WELCOME

SIGNATURE COCKTAILS

DELFINO Gin - rhubarb - lemon - egg white 125

BJØRN Rum - orange liqueur - licorice 125

DELFINO

350

All antipasti are served to share with malt crispbread, olive oil and focaccia

GAZPACHO

Tomato - olive oil - chilli
crispy bread - Thai basil

SALMON

Yoghurt - roe - asparagus
lemon - sorrel

AGUACHILE

Redfish - variation of cucumber - red onion
coriander - jalapeño

ASPARAGUS

Green & white asparagus - olives
feta - parsley puree - lemon

MOZZARELLA

Tomato mayo - parmesan cream
tomato - watercress

CARPACCIO

Raw beef - grana - rocket oil
lemon - reduced balsamic

BJØRN

450

Gazpacho and tatar are served to share with malt crispbread, olive oil and focaccia

GAZPACHO

Tomato - olive oil - chilli
crispy bread - Thai basil

BEEF TARTARE

Ramps mayo - breadcrumbs
pickled radish & crudité - pepper cress

MAIN OF YOUR CHOICE

Ravioli, gnocchi, fillet of beef or haddock

SIDE OF YOUR CHOICE

Crispy smashed potatoes, fresh salad
or broccolini

DESSERT

Lemon crème brûlée

Questions about allergens? Please just ask.

Menus must be chosen by the entire table

WINE FOR THE MENU

195

2 glasses of wine from our
"By the glass" assortment

ANTIPASTI

GREEN OLIVES Orange - oregano - olive oil **45**

BREAD Sourdough bread - Malt crisp bread **35**

BEEF TARTARE Ramps mayo - breadcrumbs - pickled radish & crudité - pepper cress **125**

AGUACHILE Redfish - variety of cucumber - red onion - coriander - jalapeño **130**

MOZZARELLA Tomato mayo - parmesan cream - tomato - watercress **85**

ARANCINI Madagascar pepper mayo **90**

ASPARAGUS Green & white asparagus - olives - feta - parsley puree - lemon **110**

GAZPACHO Tomato - olive oil - chilli - crispy bread - Thai basil **85**

CARPACCIO Raw beef - grana - arugula oil - lemon - reduced balsamic **115**

SALMON Yoghurt - roe - asparagus - lemon - wood sorrel **110**

MAINS

HOMEMADE RAVIOLI Ricotta - brown butter - balsamic vinegar - crispy bread **170**

HOMEMADE GNOCCHI Mussels - parsley - broccoli - olive oil **170**

FILLET OF BEEF Olive - chimichurri **225**

HADDOCK Savoy cabbage - yuzu blanquette - lime oil **190**

SIDES FOR MAINS

CRISPY SMASHED POTATOES Ramps mayo **45**

FRESH SALAD Herbs - fennel - mustard vinaigrette **45**

BROCCOLINI Carrots - sour cream - wood sorrel **65**

DESSERTS

RHUBARB Cremoso - confit rhubarb - meringue **75**

LEMON CRÈME BRÛLÉE Lemon - vanilla **75**

COCKTAILS & DRINKS

DELFINO Gin - rhubarb - lemon - egg white **125**

BJØRN Rum - orange liqueur - licorice **125**

HIPPIE HIBISCUS White rum - aperol - hibiscus - lemon - egg white **125**

BASIL MARGHERITA Tequila - orange liqueur - basil - lime **125**

AMARETTO SOUR Amaretto - lemon - vanilla - egg white **125**

APEROL SPRITZ Aperol - prosecco - orange - sparkling water **110**

HUGO SPRITZ Prosecco - elderflower - lime - mint **110**

ESPRESSO MARTINI Vodka - espresso - coffee liqueur - vanilla **135**

MOCKTAILS (0,0%)

DELFINO Rhubarb - lemon - egg white - Tanqueray Gin 0,0% **95**

HIPPIE HIBISCUS Hibiscus - lemon - egg white - Tanqueray Gin 0,0% **95**

AMARETTO SOUR Amaretto sirup - lemon - vanilla - egg white **95**

SOFTDRINKS

FILTRERED WATER Sparkling or still. Ad libitum **30/person**

RHUBARB SODA Organic from Fritz Spritz **45**

ORANGE SODA Organic from Fritz Spritz **45**

LEMONADE Lemon, lime & ginger **45**

DRAFT BEER

CLASSIC FUR bryghus **65**

PILSNER FUR bryghus **65**

WEISSBIER FUR bryghus **65**