MOSS

MEDITERRANEAN FLAVOURS

Dinner from 18:00 to 22:00

MAIN COURSES Á LA CARTE

MOQUEBAISSE WITH GARLIC RICE — kr 495
Catch of the day, shrimps and mussels in a tomato, pepper & coconut broth

SEAFOOD PLATTER WITH CRISPY BREAD (SERVES 2) — kr 1.500
Shrimps, lobster, mussels, octopus, scallops, cured salmon
** must be booked in the morning*

CIDER-BRAISED LAMB WITH TURNIP CABBAGE & POTATO BOULANGÈRE — kr 395

BEEF FILLET WITH CREAMY MUSHROOM FRICASSEE AND POTATO BOULANGÈRE — kr 395

CAULIFLOWER WELLINGTON — kr 375

STARTERS Á LA CARTE

SHRIMPS WITH HERBS AND GARLIC BUTTER — kr 165

SCALLOP GRATIN — kr 135

SPANISH STEAMED MUSSELS — kr 175

TARTARE OF FAROESE SALMON WITH AVOCADO — kr 165

RATATOUILLE (V) — kr 125

ROASTED FETA WITH FIGS AND SPICY HONEY — kr 145

DESSERTS

GRANDMA'S TIRAMISU — kr 95

CHOCOLATE LAVA CAKE — kr 95

AVOCADO CHOCOLATE MOUSSE (V) — kr 95

(V) = VEGAN

THE KITCHEN CLOSES AT 21:00.
MORE VEGETARIAN, GLUTEN-FREE, AND LACTOSE-FREE OPTIONS UPON REQUEST.
OUR MENU AND PRICES MAY CHANGE ACCORDING TO SEASON AND AVAILABILITY.

MOSS

MEDITERRANEAN FLAVOURS

Dinner from 18:00 to 22:00

Starter

Spanish steamed mussels

- or -

Ratatouille (V)

Main

Cider-braised lamb shoulder with potato boulangère and turnip cabbage

- or -

Moquebaisse with garlic rice **+129 kr**

(cod, shrimp, mussels and squid in a tomato, pepper & coconut broth)

- or -

Beef fillet, creamy mushroom fricassee and potato boulangère **+129 kr**

- or -

Cauliflower Wellington (V)

Dessert

Grandma's Tiramisu

- or -

Chocolate lava cake

- or -

Avocado chocolate mousse (V)

3-course dinner 645 kr

(V) = vegan

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