



The Menu  
Eng

N I N E

# Snacks

- Crunchy Roll** 90 kr  
Fried feta cheese roll, spinach, tahini dip
- Marinated Prawns** 95 kr  
Crispy gyoza dough filled with marinated prawns
- Hummus** 85 kr  
Green pea hummus, crispy liba bread

# Starters

- Scallops** 199 kr  
Dashi ponzu, fried leeks, boiled radish, watercress
- Tuna** 199 kr  
Charred tuna, capers, lemon, olive cream, herbs, new potatoes
- Bao Buns** 195 kr  
Duck leg confit , miso mayonnaise, crispy chili oil, marinated cucumber, kimchi, bean sprouts, green onion, ginger
- Beef Tartar** 205 kr  
Chive emulsion, cornichons, chips, roasted onion oil, watercress, pickled cucumber, pickled mustard seeds
- Charcuteries** 195 kr  
The evening's selected charcuterie with cheese, marmalade & fennel crackers

# Main Courses

- Arctic Char** 325 kr  
Apple & fennel salad, grilled asparagus, anchovy spiced potato cake, foamed apple cider sauce
- Veal Tri Tip** 315 kr  
Coleslaw on point cabbage & apples, chimichurri, fried new potatoes, BBQ glaze, primeurs
- Lamb** 320 kr  
Walnuts, walnut syrup, goat cheese cream, potato cake, confit garlic, beetroot
- Flap Steak** 325 kr  
Chili bearnaise, onion, basil, semi-dried tomato, red wine gravy, parmesan & parsley fries
- Sense Burger** 199 kr  
Cheddar cheese, brioche bread, dressing, relish, pickled onions & parmesan fries
- NINE Sallad** (choose between rainbow trout or chicken) 195 kr  
Romaine lettuce tossed in Nine dressing, pickled onion, & pomegranate

# Vegeterian

- Spinach & Asparagus Quiche** 225 kr  
Spinach & asparagus pie, parmesan cheese, summer primeurs salad, herb & citrus oil
- Black Eyed Chili Fritters** 225 kr  
Grilled pineapple salsa, chimichurri, pak choy, chipotle aioli, baked sweet potato

# Desserts

<b>Chocolate</b>	120 kr
Milk chocolate pâté, white chocolate mousse, raspberries, elderflower, lemon	
<b>Rhubarb</b>	120 kr
Vanilla & rhubarb pannacotta on a crispy base, sweetened rhubarb	
<b>Mango</b>	120 kr
Almond cake with orange, passion fruit, coconut ice cream, coconut biscuit	
<b>Crème Brûlée</b>	120 kr
Vanilla brûlée with the evening's flavor of sorbet	
<b>A Piece Of Chocolate</b>	35 kr
<b>Ice cream or sorbet</b>	35 kr
Ask about tonight's flavors	

# After Dinner Cocktails

<b>Espresso Martini</b>	160 kr
Vodka, galliano, espresso & simple syrup.	
<b>Irish Coffe</b>	160 kr
Jamesons, brown sugar, coffe & cream	
<b>Kaffe Karlsson</b>	160 kr
Baileys, cointreau, coffe & cream	
<b>Kaffe D.O.M</b>	160 kr
D.O.M Bénédictine, coffe & cream	

# Coffee & Tea

<b>Coffee</b>	30 kr
<b>Tea</b>	30 kr
<b>Espresso</b>	35 kr
<b>Double Espresso</b>	45 kr
<b>Latte</b>	40 kr
<b>Macchiato</b>	35 kr
<b>Cappuccino</b>	45 kr
<b>Americano</b>	35 kr