COLD APPETIZERS

Oyster with lemon wedges, 6
red wine vinegar and shallot sauce, A

Baltic SUSHI 12
lightly salted herring fillet on mini potatoes with egg,
fresh cucumber with whipped sour cream, D/K/N

Grilled aubergine 16
with caramelized goat cheese, coriander and pine nuts, E/K

Vitello Tonnato 18
thin slices of veal served with a creamy tuna sauce and capers, D/N

TARTARS (200 g)

Salmon tartar, D/H/N 25
Beef tartar, D/H 27
Vegetarian avocado tartar, K/D 16
All tartars are served with classic accompaniments: quail egg, shallots,
capers and toasted bread.

SALADS

Caesar salad
with grilled tiger prawns, B/D/E/H/K/L/N 19
with grilled chicken breast, B/D/E/H/K/L/N 15
Greenland shrimps and avocado 24 | 16
with cocktail dressing and boiled quail egg, D/E/K/L

HOT APPETIZERS

Pan of cold water prawn, sea scallop and octopus 25
with light bell pepper Hollandaise and brioche toast
with kombu, B/D/K/N

Hot calamaretti – lightly grilled baby squids 19
in a spicy lemongrass-chilli marinade, A/K/L/N

Pan seared Foie gras 29
with caramelized walnuts and honey-bread toast, B/E

Seared tuna fillet 25
with wok-vegetables and galangal sauce, A/F/G/L/N

THE QUICK'S

100% beef burger with French fries, tomato, 19
cheese, onion and piquant BBQ dressing, B/K

Lamb or veal dumplings 19
served in mushroom herb broth
with sour cream, B/D/K

SOUPS

Bouillabaisse a la 36.line with various fish, 23
seafood, lemongrass and tomatoes, A/F/K/L/N

Lamb Harcho with fresh coriander, chili and rice, K 14

BREAD

In-house made bread 3 (1 pers.)
with butter and olive tapenade, B/D/G/

PASTA

Fresh egg pasta with seafood, 25
tomato and caper sauce, A,B,D,K,N

FOR VEGETARIANS

Savoy cabbage rolls with chickpea filling in coconut curry sauce, E 16
Vegetable and lentil pilaf with raisins and Middle Eastern spices, F 16

MAIN COURSES

Mussels, steamed in creamy white wine sauce, 24 (1 kg) | 15 (500 g)
served with toasted garlic baguette, A/B/F/K

Black cod – sake & miso marinated sablefish fillet 36
with steamed vegetables of the day, mashed potatoes and white wine foam, J/K/N

CHARGRILLED DISHES WITHOUT SIDES

Rib Eye steak or Sirloin steak, K 58
Duck breast in a ginger honey marinade, K 26
Rack of lamb, K 36
Pike - perch fillet, K/N 25
Grill sausage trio 21
lamb, veal and duck sausages with mashed potatoes
and spicy BBQ sauce, E/H/C/F/A/G/I/K

SIDES (MAY CONTAIN E/F/K)

Sautéed small potatoes 5
French fries 5
Mashed potatoes 5
Grilled vegetables 8
Steamed vegetables 8
Spinach 8
Asparagus 10

DESSERTS

Cottage cheese delice "Karums" 10
with chocolate
and raspberry, K

Norwegian cheese Tiramisu 10
with biscuits
and espresso, B/K

Napoleon, B/D/K 10

Honey cake 10
with chicory ice-cream,
B/D/K

Berry souffle 11
with Creme Anglaise,
D/K

Dessert of the day 10

In-house made ice-cream and sorbets, K 5 (1scoop)

Please inform the waiter
if you have any food
intolerance or allergy.
All prices are in euro.

36LINE_RESTAURANT