

# bjørn & delfino

Welcome to Bjørn & Delfino!  
In the bear season, we transform the fresh, floral and a little more playful dolphin universe to the warmer bear "hibernate" universe.

In terms of gastronomy, this means that we shift the focus to the slightly heavier Mediterranean cuisine: Hot spices, coarser cuts of meat, longer preparations, strong cheeses and the season's many vegetables such as pumpkins, mushrooms, oranges, plums, leeks... and we could go on.

We have tried to create an atmosphere of comfort and recognizability in the form of dishes such as ossobuco, potato & leek soup, crème brûlée and carbonara - of course wrapped in B&D's playful approach to southern European cuisine.

## WELCOME

### SIGNATURE COCKTAILS

#### DELFINO

Aperol - Lemon - Gin  
125,-

#### BJØRN

Orange liquor -  
Licorice - Rum  
125,-

### OYSTERS & CHAMPAGNE

A glass of Champagne  
Brut Pol Cochet  
&  
2 french oysters  
190,-/person

### WINE MENU

2 glasses of wine from  
our 'by the glass'  
sortiment  
190,-/person

## DELFINO MENU

### SMALL DISHES FOR SHARING:

STRACCIATELLA  
CEVICHE  
BACALAO

BAKED PUMPKIN  
ARANCINI ALLA CARBONARA  
BEEF TARTARE

SERVED WITH OLIVES - CRISPY  
MALT BREAD - FOCCACIA

**325,-/PERSON**

## BJØRN MENU

### SMALL DISHES FOR SHARING:

BAKED PUMPKIN  
CEVICHE

SERVED WITH OLIVES - CRISPY  
MALT BREAD - FOCCACIA

**MAIN COURSE + SIDE DISH  
OF YOUR CHOICE**

### DESSERT:

CARAMEL CRÈME BRÛLÉE

**425,-/PERSON**

*Questions about allergens? Ask your waiter.*

*Menus must be chosen by the entire table*

## **SMALL DISHES**

**GREEN OLIVES FROM PUGLIA** - ORANGE PEEL - OREGANO - OLIVE OIL 45,-

**FRENCH OYSTERS** 3 STK. - LEMON - TABASCO 105,-

**SALTED ALMONDS** 35,-

**STRACCIATELLA OF ØLLINGEGAARD MOZZARELLA** - ORANGE PEEL - OLIVE OIL - WALNUT 80,-

**ARANCINI ALLA CARBONARA** - PEPPER MAYO 75,-

**CEVICHE** - REDFISH - SWEET POTATOES - LECHE DE TIGRE - PUFFED CORN 90,-

**BACALAO** - COLD POTATO & LEEK SOUP - CHIPS - OLIVES - BURNT LEEK 90,-

**BAKED PUMPKIN** - WARM SPICES - PICKLED PUMPKIN - RICOTTA 80,-

**BEEF TARTARE** - TARRAGON MAYO - DRIED EGG YOLK - PICKLED MUSTARD GRAIN 125,-

## **MAINS**

**MACKEREL** - FRIED PALM CABBAGE - BURNT PLUMS - JERUSALEM ARTICHOKE BLANQUETTE 195,-

**OSSOBUCO** - HERBS - TOMATO - GREMOLATA 195,-

**HOMEMADE RAVIOLI** - PUMPKIN - RICOTTA - BROWNED BUTTER - HAZELNUT 145,-

## **SIDES**

**POLENTA FRIES** - WILD GARLIC MAYO - AGED CHEESE FROM THEM 65,-

**CRISPY SALAD** - HERBS - FENNEL - VINAIGRETTE 35,-

**MELANZANE ALLA PARMIGIANA** - EGGPLANT - MOZZARELLA - BREAD CRUMBS 65,-

## **DESSERTS**

**CARAMEL CRÈME BRÛLÉE** 65,-

**BOUNTY** - STICKY CHOCOLATE - COCONUT 85,-