



FINGER BITES, SNACKS

Caviar and vodka 195:-

Small finger sized fuet pork charcuterie 95:-

Crispy deep fried artichokes, dip sauce spectaculaire 145:-

Kalix löjrom "Smörrebröd", matjes herring, egg, fresh onion 125:-
(195:- with 4cl Aalborg aquavit)

Tarte fine with figs, goat cheese and thyme honey 125:-

Spicy beef saucisse taco, kimchi, sticky rice, coriander 135:-

TINS AND BREAD

Grilled razor clams 235:-

Grilled escabeche sardines 195:-

Grilled blue mussels 175:-

CRUDO

Beef tartar, cepes emulsion, macadamia, mustard cress, 48 months Havgus cheese 195:-

Balfego tuna sashimi, cucumber salad, ginger tiger's milk, wasabi 225:-

Please let us know if you have any allergies. ÖN is a cash free island.

VEGGIES

Oxheart tomatoes, fermented lemon, black currant leaf, cilantro flowers 125:-

Hummus with black Australian truffle, pistachio, pimiente d'espelette 165:-

Deep fried new potatoes, crème fraiche, ramson gremolata 125:-

Burrata, kale salad, yellow raisins, pine kernels, almonds 195:-

"Caesar" cauliflower, croutons, lemon zest, chives, parmesan 195:-

PLATES FROM THE FIRE

Charcoal grilled Iberico Abanico, black olive XO sauce 255:-

Crunchy grilled tender octopus, spicy red aguachile salsa 295:-

Charred pike perch, alioli 245:-

Grilled Galician beef on the bone "Chuleton", aged 60 days 385:-

Wild red shell prawns in grilled garlic and chili butter 295:-

SWEETS

Raspberries dressed in rum and peach, ÖN's vanilla soft ice cream 125:-

Chocolate nemesis, warm almond biscuit, maple syrup, ÖN's vanilla soft ice cream 125:-

