

R.F.
SMITH

Off to a good start...

Oysters & Champagne
Gillardeau Oyster Nr.4
& a glass of Dunesse Champagne
185

SIGNATURE MENU | 295

must be ordered by the whole table

Beuf Tomato

Vanilla-pickled green tomato, burrata & pistachio pesto

Risoni

Risoni with crispy chicken, pecorino & 48-month parmesan

SNACKS

Roasted Marcona Almonds
55

Manzanilla Olives
55

Grilled Focaccia
55

Oysters. Gillardeau Nr 4
Smith hot sauce & lemon
55

Ossetra Caviar 10 gr / 30 gr
Unika Gastro caviar, blinis, red onion,
creme fraiche
*Unika Gastro caviar, blinis, rødlog, creme
fraiche*
275 / 575

Pata Negra ham
135

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LUNCH

Rosé Shrimps

Rose shrimps in their shell with preserved lemon mayonnaise & grilled bread

Rose rejer med citron mayonaise & grillet brød

165

Beuf Tomato

Vanilla pickled green tomato, burrata & pistachio pesto

Vaniljesyltede grønne tomater, burrata & pistacie pesto

185

Halibut

Halibut, gazpacho, jalapeño & olive oil. Served cold.

Helleflynder, gazpacho, jalapeño & olivenolie. Servet kold

165

Pinza

Topped with Serrano, basil & mozzarella

Toppet med Serrano, basilikum, & mozzarella

Or

Topped with rucola, pistachio pesto & tomato

Toppet med rucola, pistache pesto & tomat

185

Risoni

Risoni with crispy chicken, pecorino, 48 month parmesan

245

Smith's Spiced Fries

65

DESSERTS

Cake of the Day

From our pastry chef, ask your waiter for today's choice

95

Strawberry Vanilla Ice Cream

125