

BORG
RESTAURANT

STARTERS

ONION SOUP

GRATINATED WITH ISBUI CHEESE
3950,-

LANGOUSTINE BISQUE

WITH A DASH OF COGNAC AND
SCALLOPS
4400,-

GRAFLAX

WITH MUSTARD AND DILL SAUCE
AND APPLE AND DILL SALAD
3900,-

PRAWN COCKTAIL

WITH AVOCADO, 1000 ISLAND
SAUCE, CRESS AND LEMON
3800,-

BEETROOT CARPACCIO

WITH BEETS CREME, TOASTED PINE
NUTS, RUCOLA AND NOOCH
4100,-

VOUL AU VENT

SCALLOPS AND LANGOUSTINE
SERVED IN A PUFF PASTRY WITH
BEURRE BLANC
4600,-

MAIN COURSES

PEPPERSTEAK

PAN FRIED BEEF TENDERLOIN,
GREEN PEPPERS, POTATO GRATIN
AND CREAMY COGNAC SAUCE
8100,-

„TOURNEDOS ROSSINI“

WITH POTATO PURÉE, CARAMELISED
MUSHROOMS, MADEIRA SAUCE AND
FOIE GRAS
9100,-

ARCTIC CHAR „AMANDINE“

WITH POTATO PURÉE, CAPERS,
LEMON, PARSLEY AND BAKED BELL
PEPPER
5900,-

FISH OF THE DAY

5600,-

CHICKEN SCHNITZEL

WITH TINDUR CHEESE, ROASTED
POTATOS AND MUSTARD SAUCE
5900,-

BARLEY CROQUETTES

WITH BELL PEPPER SAUCE, CARROT
PURÉE AND LOCAL WINTER
VEGETABLES
5700,-