

## GÅRDEN X KLIMATO

We are collaborating with Klimato to calculate and reduce the impact our food has on the environment. Keeping in mind that the food industry stands for one third of global emissions, this is an important step towards climate awareness. With the help of Klimato we are able to calculate the climate footprint each dish has and are able to follow our emissions over a period of time. This makes it possible for us to make the right choices in becoming even more environmentally friendly.

Our menu shows the climate impact each dish has with the idea to inspire you to choose the dishes with the lowest climate impact. In this way you will both enjoy a delicious meal and contribute to a better environment.

### WHAT IS THE CLIMATE IMPACT OF THIS MENU?

The A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal. CO<sub>2</sub>e data is provided by our sustainability partner Klimato.



Very low



Low



Medium



High



Very high

## FOOD MENU

### PIZZA

**Truffle pizza 260:-**

Mozzarella, mascarpone, crispy kale, parmesan, rocket

**Pepperoni 205:-** 

Chilli oil, mozzarella, honey

**Charcuterie pizza bianco 260:-** 

Mozzarella, ricotta, fennel salami, prosciutto, artichoke, baked tomato, garlic, rocket

**Margherita 198:-** 

Tomato, basil, mozzarella

### FRESH

**Watermelon ceviche 150:-** 

Yellow chili tigers milk, lime, red onion, coriander

**Salmon Tiradito 175:-** 

Passion fruit tiger milk, crispy sweet potato, shallots

## COCKTAILS

**Mocktail**

85:-

Flavour- ask your waiter!

**Mojje Royale**

170:-

Brugal 1888, mint, cane sugar, lime, Moët Chandon

**Watermelon**

170:-

Tanqueray, apple acid, soda, watermelon syrup

**Rhubarb**

170:-

Belvedere, Chambord ,rhubarb syrup, raspberry acid, soda water

**Morelli Spritz**

170:-

Morelli Aperitivo, cava, soda

**Limoncello Spritz**

170:-

Limoncello, cava, soda

**Bramble**

170:-

Tanqueray, lemon, sugar, Chambord

**Whiskey Smash**

170:-

Juvenis, sugar, lemon, mint

## SNACKS/SIDES

Marcona almonds

Crisps

Wasabi Peas

Pea Guacamole tortilla chips

Guacamole, sour cream, salsa

Padron peppers

Goat cheese, buttermilk aioli

Tomato Salad

Tomatoes, red onion, coriander

Pommes Frites

Mayo



## MORE FOOD

69:-

Chicken Caesar salad 

Bacon, garlic croutons, parmesan, parsley

205:-

55:-

 Blique cheeseburger/Vegetarian burger 

130g beef, pickled cucumber, cheddar, fries

205:-

79:-

Birria Taco 

Slow-cooked beef cheek, onion, chili guajillo, coriander, fresh cheese

235:-

95:-

Lime Seabass 

Spicy lime sauce, coriander, asparagus broccoli, rice, sesame

255:-

65:-

Burrata Caprese 

Bruschetta, tomato, grilled sourdough bread, garlic, pesto oil

195:-

55:-

Tofu Poké bowl 

Fried tofu, soya beans, chili mayo, avocado, kimchi, yellow beets, sesame, matsuhisa dressed rice

195:-

## DESSERT

Yuzu Curd Tartallete

99:-

Churros

Vanilla icecream, chocolate sauce

125:-

## WINE SELECTION

RED	GL   BTL
<b>Fish Hoek Merlot</b> Accolade wines, RSA	145:-   630:-
<b>Sela</b> Tempranillo/Garnacha/Graciano, Bodegas Roda, SPA	175:-   795:-
<b>Bourgone Rouge</b> Château du Cray, Burgundy, FRA	195:-   885:-
<b>2021 Langhe Nebbiolo</b> Voghera, Piemonte, ITA	180:-   840:-
<b>2019 Bogle Cabernet</b> Bogle Winery, California, USA	190:-   890:-
<b>2021 Terrazas Malbec</b> Terrazas de Los Andes, Mendoza, ARG	150:-   675:-

WHITE	GL   BTL
<b>Fish Hoek Chenin Blanc</b> Accolade wines, RSA	145:-   630:-
<b>Sancerre</b> Gitton Père et Fils, Loire, FRA	195:-   885:-
<b>Chablis</b> Domaine des Hâtes, Burgundy, FRA	195:-   885:-
<b>2022 Veiga Da Princesa</b> Albarinho, Pazo do Mar, Rías Baixas, SPA	165:-   750:-
<b>2022 Kamptal Riesling</b> Schloss Gobelsburg, Kamptal, AUS	180:-   820:-
<b>2018 Chablis Grand Cru Bougros Domaine</b> Domain des Hâtes, Burgundy, FRA	2400:-

SPARKLING/ ROSE	GL   BTL
<b>Cava</b> Pares balta, Penedes, SPA	140:-   750:-
<b>Champagne</b> Moët Chandon, Champagne, FRA	165:-   995:-
<b>Chandon Garden Spritz</b> Chandon Argentina, ARG	620:-
<b>Dom Perignon</b> Moët Chandon, Champagne, FRA	3250:-
<b>Odd bird Non Alcoholic</b> FRA	90:-
<b>Rosé Niederösterreich</b> Schloss Gobelsburg, Kamptal, AUT	150   670:-

## BEER & CIDER

TAP	
Carlsberg Hof   Lager, DEN, 4,2%	81:-
Brooklyn Crispy Lager   Lager, DEN, 4,6%	85:-
Neon IPA   IPA, SWE, 6,0%	94:-
“Lonken” Grape or Pineapple   Long Drink, FIN, 5,5%	85:-
BOTTLED	
Angelo Poretti   Lager, ITA, 5,5%	82:-
Halo Sour   Sour Ale, SWE, 4,5%	105:-
1664 Blanc   Wheat beer, FRA, 5,0%	89:-
100 W IPA   IPA, SWE 6,8 %	99:-
Galipette   Dry apple cider, FRA, 4,5%	89:-
NON ALCOHOLIC	
Carlsberg   Lager, SWE, 0,5%	58:-
Brooklyn Special Effects   Hoppy lager, SWE, 0,4%	58:-
Galipette Jus de Pomme   Dry apple cider, FRA, 0,0%	65:-
Red Bull / Red Bull Sugar free	65:-