

# MADLA LOCAL SPECIALS

## TONIGHT'S COCKTAIL TOMMY'S MARGARITA

*Tequila, lime, agave syrup*

### MAINS

- BEEFY AND CHEEKY** ..... 275  
*Braised beef cheeks, polenta with portobello mushroom, pickled onion, seasonal vegetables, creme fraiche and red wine sauce (1,2,4,6)*
- ATLANTIC COD** ..... 285  
*Baked cod with pumpkin, tarragon, beets and horseradish bernaise (3,4,6,8)*
- THE BIG PIG** ..... 285  
*Bbq honey glazed ribs with coleslaw, roasted garlic potatoes and creamy cheddar corn (6)*

### DESSERTS

- APPLE OF MY EYE** ..... 115  
*Granny smith sorbet, Jerusalem artichokemousse, roasted white chocolate, pistachios, crumbles and apple chips (1,1a,3,5,6,13e)*
- MY LITTLE ALMOND** ..... 125  
*Almond Cake with chocolate mousse, earl grey ice cream and buckthorn gel (1,3,6,13b)*
- AUTUMN NIGHTS** ..... 135  
*Baileys chocolate cheesecake with blackcurrants and oreo crumble (1,3,6,10)*

**EVERY MAIN COURSE WILL BE SERVED  
WITH OUR FRESH HOMEMADE BREAD**

1. Gluten 1a. Hvete 1b. Rug 1c. Bygg 1d. Havre 1e. Spelt 1f. Korsanhvete 2. Skalldyr 3. Egg 4. Fisk 5. Soya 6. Melk 7. Selleri 8. Sennep 9. Sesam 10. Sulfit 11. Skjell og bløtdyr 12. Lupin 13. Nøtter 13a. Peanøtter 13b. Mandler 13c. Hasselnøtter 13d. Cashewnøtter 13e. Pistasjenøtter



KITCHEN & TABLE

BY MARCUS SAMUELSSON