

THE MUSSEL WEEKS



MUSSEL MENU

- MOULES MARINIÈRES** 24
White wine, shallots, celery and parsley
- MOULES AU PASTIS** 24
Creamy Pastis mussels, star anise, onion and parsley
- SAFFRON COCONUT MUSSELS** 24
Saffron, coconut cream, chili, coriander and lime

*Mussels are served with
bread, mayonnaise
and french fries*

RECOMMENDED DRINKS

- PERRIER-JOUËT GRAND BRUT CHAMPAGNE** 14 / 85
FRANCE, Pinot Meunier, Pinot Noir, Chardonnay
- LA MARINIÈRE MUSCADET SUR LIE** 9.5 / 53
FRANCE, Muscadet
- LA CHABLISSIENNE BOURGOGNE CHARDONNAY** 11 / 63
FRANCE, Chardonnay
- DOMAINE FRANCK MILLET SANCERRE** 12.5 / 74
FRANCE, Sauvignon Blanc
- MALMGÅRD MAALAIŠVEHNÄ** 9
FINLAND, Wheat beer



LIP-SMACKING & STEAMY – MUSSELS THE WAY WE LOVE