

# MENU



# THE BULL<sup>S</sup>

• EST 1998 •



# THE BULLS

## PRE-DRINKS

- PALMER BRUT RESERVE CHAMPAGNE** .....129:- / 725:-  
**MARTINI PROSECCO DOC** ..... 79:- / 375:-  
**LIMONCELLO SPRITZ** ..... 105:-  
Luxardo Limoncello, Martini Prosecco topped with sparkling water.  
**PEACH ELLA RAZZ**..... 115:-  
Peachtree, Bacardi Razz, lime juice, raspberry syrup topped with Royal Bliss berry sensation.

## STARTERS



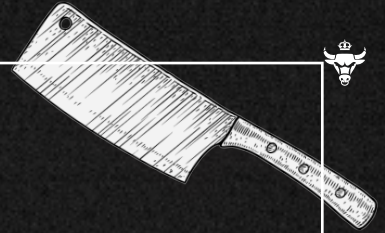
- WHITEFISH ROE**..... 155:-  
Served with cheddar toast, whipped smetana and pickled red onion.
- BURRATA** ..... 98:-  
Served with onion marmalade, confited tomato, rye bread chips and tomato crisp.
- BUTTERED WHITE ASPARAGUS** ..... 125:-  
With ramson emulsion, roasted pine nuts and shaved pecorino.
- DELICACY PLATE** ..... 165:-  
Four kinds of charcuterie from local farms served with bread, whipped butter, cheese and marmalade.
- DELICACY PLATE GRANDE**..... 249:-  
Four kinds of charcuterie from local farms served with bread, whipped butter, cheese and marmalade.
- GARLIC BREAD** ..... 75:-  
Served with aioli.

*Allergy?  
Please contact staff.*



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## MAIN COURSES



**BULLS SHRIMP SANDWICH** ..... 245:-  
200g hand-peeled shrimps served on a tekaka with egg, mayonnaise, lettuce and lemon.

**COD** ..... 265:-  
Served with butter seared cabbage, dill roasted Jerusalem artichoke and butter sauce.

**GRILLED SIRLOIN** ..... 285:-  
With parmesan gratinated beets, horseradish hollandaise, fried capers and french fries.

**WINE BRAISED BEEF CHEEK**..... 225:-  
Served with seared mushrooms, smoked pork belly and potato purée.

**HERB FRIED VENISON FILLET**..... 275:-  
With potato- & chanterelle croquette, sauted Tuscan cabbage, port sauce and Jerusalem artichoke crème seasoned with truffle.

## EXTRA

**AIOLI** ..... +20:-  
**RED WINE SAUCE** ..... +20:-  
**BUTTER SAUCE**..... +20:-  
**PORT SAUCE** ..... +20:-  
**HORSERADISH HOLLANDAISE** ..... +20:-

**FRENCH FRIES**..... 35:-  
**SWEET POTATO FRIES** ..... 35:-  
**MIX SALAD**..... 35:-  
**PARMESAN GRATINATED BEETS** ..... 35:-  
**POTATO- & CHANTERELLE CROQUETTE** ..... 35:-

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## HAMBURGERS

**TUNA BURGER (SESAME SEARED) ..... 225:-**

Served with soya mayonnaise, mango salsa, avocado crème, roasted onion, corn- & pumpkin bread, ketchup, aioli and french fries.

**PANKO BREADED GOAT'S CHEESE BURGER (VEGETARIAN)..... 195:-**

Served with grilled portabello, honey glazed red onion, rocket salad, soya mayonnaise, corn- & pumpkin bread, ketchup, aioli and french fries.

Recommendation! Add bacon 25:-

**BULLS CHEESEBURGER 200G ..... 195:-**

Served with lettuce, tomato, red onion, Bulls hamburger dressing, cheddar cheese, bread, ketchup, aioli and french fries.

**DOUBLE BACON CHEESEBURGER 400G..... 248:-**

Served with lettuce, tomato, red onion, Bulls hamburger dressing, cheddar cheese, bacon, bread, ketchup, aioli and french fries.

## EXTRA

BACON.....+25:-

ONION RINGS .....+25:-

EXTRA CHEESE.....+15:-

ROASTED ONION .....+15:-

AVOCADO CRÈME.....+15:-

MANGO SALSA .....+15:-



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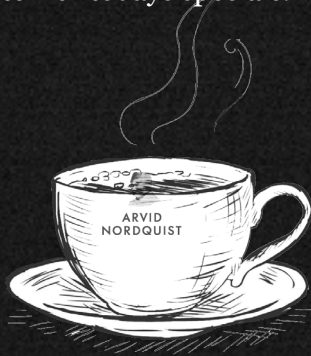
## DESSERTS

**PAVLOVA**..... 89:-  
Meringue with vanilla ice cream, whipped cream, fresh strawberries and strawberry coulis.

**NOUGAT CHEESECAKE**..... 89:-  
With roasted pistachio nuts, rum dressed orange and blackcurrant coulis.

**PICKLED RHUBARB**..... 79:-  
Served with ginger crunch and champagne gelato.

**CHOCOLATE TRUFFLES**..... 29:-/st  
Ask your waiter for todays specials.



## COFFEE

**COFFEE** ..... 29:-  
**TEA** ..... 29:-  
**HOT CHOCOLATE**..... 49:-  
**ESPRESSO** ..... 29:-  
**DOUBLE ESPRESSO** ..... 39:-  
**CAPPUCCINO** ..... 45:-  
**CAFFE LATTE** ..... 49:-

## COFFEE DRINKS

**COFFEE BUNCH** ..... 108:-  
**LICOR 43** ..... 108:-  
**KARLSSON** ..... 108:-  
**CALYPSO** ..... 108:-  
**CUBAN**..... 108:-  
**FRENCH COFFEE** ..... 108:-  
**IRISH**..... 108:-  
**BAILEYS COFFEE** ..... 108:-

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