

MENU



THE BULL^S

• EST 1998 •

THE BULL^s

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.

GRATINATED CHEESE DIPP (SPINACH & ARTICHOKE)..... 98:-

With hot tomato salsa and tortilla chips.

TOAST SKAGEN..... 145:-

With dill dressed salad, chopped red onion and whitefish roe.

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.

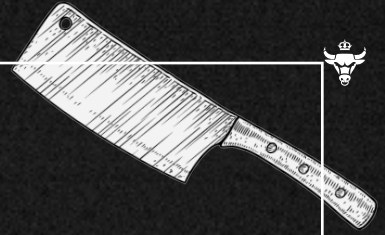
GARLIC BREAD 75:-

Served with aioli.

*Allergy?
Please contact staff.*

THE BULL^s

MAIN COURSES



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

BULLS SHRIMP SALAD 245:-
200g hand-peeled shrimps, salad, egg, pickled red onion, lemon and Rhode island dressing.

BUTTERED PLAICE 265:-
Served with capers and beets, browned butter and dill cooked potatoes.

GRILLED VEAL ENTRECÔTE 285:-
With truffle & parmesan dressed heart salad, garlic fried forest mushrooms, red wine sauce and french fries.

GRILLED SIRLOIN 295:-
With Amandine potato terrine, chive emulsion and lukewarm tomato & rocket salad.

SUMMER LUNCH (12:00 - 15:00)

BROILED SALMON 155:-
Served with dill stewed potatoes, mustard-dill sauce and lemon.

GRILLED PORK NOISETTE 155:-
Served with bearnaise, onion rings and french fries.

EXTRA

AIOLI +20:-
RED WINE SAUCE +20:-
CHIVE EMULSION +20:-
AVOCADO CRÈME +20:-
MANGO SALSA +20:-
BEARNAISE +20:-

FRENCH FRIES 35:-
SWEET POTATO FRIES 35:-
MIX SALAD 35:-
LUKEWARM TOMATO & ROCKET SALAD 35:-
AMANDINE POTATO TERRINE 35:-

*Allergy?
Please contact staff.*

THE BULL^s

HAMBURGERS

SEASONED TUNA BURGER..... 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 portabello, red onion chutney, rocket salad, soya mayonnaise, corn- & pumpkin bread, ketchup, aioli and french fries.

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.....+20:-

ROASTED ONION+20:-

AVOCADO CRÈME.....+20:-

MANGO SALSA+20:-



*Allergy?
Please contact staff.*

THE BULL^s

DESSERTS

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

PISTACHIO CAKE..... 82:-
With milk chocolate ice cream, dulce leche and fresh berries.

CRÈME BRÛLÉE..... 75:-
Served with fresh berries.

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:-

*Allergy?
Please contact staff.*