PORTS
Kitchen | Bar

SEASONAL MENU

Starter

SALMON CEVICHE 14 €

Salmon, prawns and octopus in a ponzu-lime dressing
with chilli, red onion and coriander.
Served with toasted ciabatta.

Wine pairing: Crémant de Limoux, France · 15 cl / 10 €

Main Course

GRILLED DUCK FILLET 21 €

Celeriac purée, caramelised pear, blackcurrant-wine sauce
and potato gratin with white truffle

Wine pairing: Pinot Noir, Bouchard Aîné & Fils, France · 15 cl / 7.50 €

or

GRILLED GILTHEAD SEABREAM 21 €

Green pea and mint purée with butter sauce

Wine pairing: Pinot Grigio „Tolloy“, Italy · 15 cl / 7.50 €

Dessert

NORDIC SNOWMAN 6 €

Whipped sour cream, cake crumble,
berry sauce and fresh berries

Wine pairing: Van Zellers & Co 10 YO Tawny Porto · 4 cl / 7.50 €

THREE-COURSE MENU

36 €

per guest

No additional discounts apply to the set menu price.

Ports Kitchen&Bar – well worth dropping anchor!