



FLAME SET MENU OF THE MONTH (SHARING STYLE)

Only served for the entire table, minimum of two

Price - 14.990 kr. p. person

3 drink pairing 6,190 kr per person.
Please consult with our service people.

4 COURSES TASTING MENU

BEEF CARPACCIO

Thinly sliced beef tenderloin with truffle mayonnaise,
arugula and parmesan cheese

KATAIFI SHRIMP

Shrimp in crispy kataifi dough, served with sweet chili sauce by the side

GRILL PLATTER

Grilled beef tenderloin served with béarnaise sauce, grilled Icelandic salmon in homemade teriyaki sauce, fresh vegetables, french fries

MOCHI BALL

Japanese mochi ball with Ice cream, served with whipped cream, berry syrup, cookie crumbles

Starter

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| 1. BEEF CARPACCIO | 3.990 KR. |
| Thinly sliced beef tenderloin served with truffle mayonnaise, arugula and parmesan cheese. | |
| 2. CAESAR SALAT (CAN BE VEGETARIAN CHOICE) | 3.990 KR. |
| Romaine lettuce with parmesan cheese, bread cubes, grilled chicken, caesar dressing | |
| 3. EDAMAME  | 1.690 KR. |
| Traditional Japanese beans with Icelandic lava salt and Topped with chili thread | |
| 4. KATAIFI SHRIMP | 3.990 KR. |
| Shrimp in crispy kataifi dough, served with sweet chili sauce by the side | |
| 5. YAKITORI | 3.890 KR. |
| Grilled chicken skewers in traditional Japanese yakitori sauce. | |
| 6. GYOZA | 3.790 KR. |
| Deep fried premium Japanese dumpling with teriyaki sauce and sesam on top | |

Main courses

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| 7. FLAME STEAK | 9.490 KR. |
| Grilled beef tenderloin (200 grams) with honey glazed carrots and french fries by the side. served with béarnaise sauce | |
| 8. TERIYAKI SALMON | 6.890 KR. |
| Grilled salmon in teriyaki sauce, fresh vegetables and served with potato puree | |
| 9. GRILL PLATTER | 15.490 KR. |
| Grilled beef tenderloin, served with béarnaise sauce, grilled Icelandic salmon in homemade teriyaki sauce, fresh vegetables, french fries | |
| Preparation time around 30 mins, Perfect for 2 people to share | |
| 10. FLAME VEGETARIAN  | 6.790 KR. |
| Agedashi tofu, grilled avocado patties and romaine with dill oil and teriyaki sauce, truffle mayo by the side | |

Dessert

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| 11. MOCHI BALL | 2.990 KR. |
| Japanese mochi ball with Ice cream, served with whipped cream, berry syrup, cookie crumbles | |



Vegetarian