

Inspired by the city below and the horizon beyond, the Horisont Restaurant & Bar offers a dining experience always in motion. The atmosphere is warm and contemporary, with an easy rhythm that suits casual lunches, long dinners, and everything in between. Each plate tells a story of cultures meetings, familiar, blending, and becoming something memorable.

TO START

Salmon tartare

Dashi dressing, capers, celery, jalopeno, marinated kohlrabi 18

Portobello mushroom (V)

Madeira sauce, celeriac and truffle 18

Beef tartare

White radish, chili, smoky bergamot, parmesan 22

Creamy bisque soup

Shrimps, croutons, parmesan, herb oil, chili 18

Eggplant confit

Goat cheese ice cream, tomato jam, pesto crumb 17

Sea bream ceviche

Cucumber, miso citrus glaze, wasabi, Greek yogurt 18

CASUAL FAVORITES

Caesar salad

Romaine, parmesan, caesar dressing, croutons, cherry tomatoes with chicken or shrimps 18

Green Salad (V)

Lettuce, cucumber, tomatoes, quinoa, mange-tout 10

Gyoza

Chicken, shrimps, sesame sauce 15

Tapas Platter

Cold cuts, cheese, grapes, mixed seed crisp 24

Ham & cheese sandwich

Bacon jam, truffle, fresh salad 13

Club sandwich & fries

Chicken, pickle, tomato, mayo, smoked pancetta, egg yolk cream 20

Burger & fries

Beef patty, cheddar, homemade smoked sriracha sauce, pickles, tomato, onion 23

MAINS

Truffle creamy pasta with chicken

Tagliatelle, parmesan, white wine sauce 16

Penne all’arrabbiata

Baked garlic, soft cheese, chili paste, garlic bread crumbs, herbs 14

Salmon Loch Duart

Vegetables, pea puree, almond potato, miso butter sauce, leek oil 24

White radish (V)

King oyster mushroom, parsnip and hazelnut puree, madeira sauce, cep foam 18

Ribeye steak

Ribeye steak, fresh salad, vegetables, French fries, pepper sauce 36

Cornfed chicken

Sweetcorn puree, tarragon and lemon sauce, vegetables, potato terrine, mushroom 23

Beef tenderloin

Apple-celery gratin, mushroom, onion, blue cheese crisp, black garlic sauce 35

Octopus

Leek puree, potato fondant, vegetables, beurre blanc sauce 35

Duck confit

Sweet potato puree, vegetables, blackberry sauce, fresh salad 25

DESSERTS

Tonka cheesecake

Marinated plum, berries, raspberry gel, choco tuile 10

Fruit salad

Blood orange sorbet, orange juice 7

Mille-feuille

Fresh berries, baked apple, salty caramel, pastry cream 9

Choco mousse

Mango passion crisp, berry compote, orange crumble 10

Tropical panna cotta

Coconut, lemongrass, pineapple, spicy mango 8

Ice cream & Sorbet per scoop 3

Cheese selection 12

HOT BEVERAGES

Hot chocolate 5

Americano 4.5

Espresso / dbl espresso 4/5

Cappuccino, Caffè Latte 5

Irish Coffee 10

Pot of tea for two 5

SOFT DRINKS & WATER

Still / Sparkling water 50cl / 75cl 5/7

Coca-Cola, Coca-Cola Zero, Sprite 4.5

Fentimans Rose Lemonade 6.5

Fever-Tree Tonics, different flavours 4.5

Juice 30cl, different flavours 4.5

Freshly Orange/Grapefruit juice 7

Red Bull 6.5