

START YOUR JOURNEY

PERFECT TO SHARE WITH YOUR CO-TRAVELLERS

GARLIC BREAD WITH AIOLI 70,—
(VEGETARIAN) *gh, e, sn*

GARLIC BREAD WITH CHEESE 95,—
(VEGETARIAN) *gh, m*

FOR A GOOD START ON YOUR JOURNEY

SEVEN SEAS 189,—
Creamy fish soup with the catch of the day.
Served with freshly baked bread and aioli.
gh, sk, f, m, b, sf

THE GENTLEMAN (VEGETARIAN) 169,—
Chèvre cheese, orange glazed beetroot,
pumpkin & sunflower seeds & fennel.
gh, m

BRUSCHETTA PARMA 175,—
Bruschetta with stracciatella cheese,
parma ham, basil & garlic dressing.
gh, m

DETECTIVE FIX 159,—
Cajun scampi with garlic butter sauce.
Served with bread & aioli.
m, sk, sf

NORWAY

MAIN DISHES

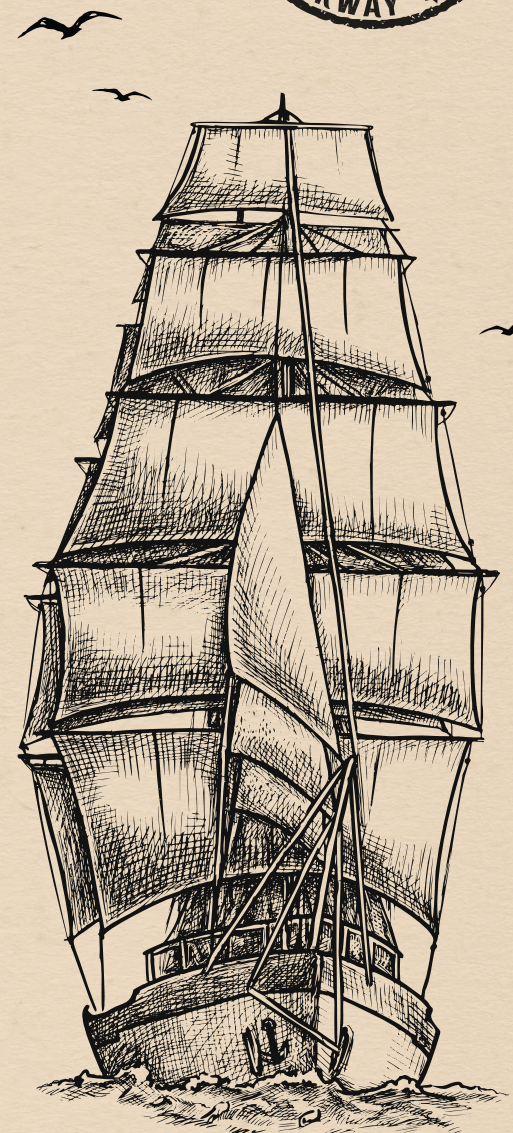
SEA JOURNEY 365,—
Herb Crusted cod from Møre, served with
peas & basil puree, tomato salsa, herb
potatoes & citrus cream sauce.
f, m, sf, gh

LAMB SHANK 389,—
Long-roasted lamb shank with vegetables,
mashed potatoes w/ garlic & red wine
sauce.
m, sf

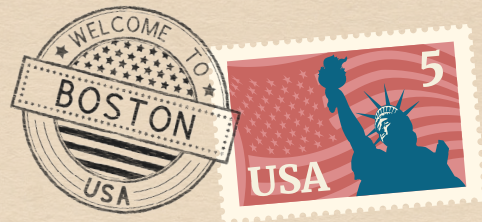
SKAGEN FISHSOUP 289,—
Creamy fish soup made from the day's
catch. Served with freshly baked bread
& aioli.
gh, sk, f, m, b, sf

CAESARS PALACE 260,—
Romano salad, grilled chicken breast,
kimchi sesame, parmesan, croutons &
bacon.
e, gh, m, ss, f, sn

MOULES FRITES 280,—
Steamed mussels. Served with fries
& garlic dressing.
m, e, s, sn, b



AMERICA



MAIN DISHES

BBQ-RIBS 395,-

Marinated pork ribs with corn on the cob, bbq sauce, coleslaw & boat potatoes.
gh, m, e, sf, sl, f

BOURBON STREET 180G 399,-

Beef tenderloin with sautéed vegetables and cream gratin potatoes served with bourbon sauce.
m, sf, s, gh

STEAK FRITES 395,-

Grilled steak entrecote, served with pepper sauce & fries.
m, sf

+ ADD SAUTÉED VEGETABLES 69,-

MR FOGG 245,-

Angus burger with garlic dressing, coleslaw, cheddar cheese, jalapeños, chilli jam, nachos & bacon.
m, gh, e

NEW YORKER 245,-

Angus burger, manchego cheese, pickled bbq-onions, bacon, Irish whiskey glaze, salad & garlic dressing.
gh, m, e, s, sf, sn, f

FARMERS BURGER 240,-

Angus burger, cheddar cheese, crispy bacon, lettuce, red onion, tomato & garlic dressing.
gh, e, m

BURLINGTON GARDEN (VEGETARIAN) 215,-

Plant-based burger with chilli jam, cheddar cheese, tomato, salad, and onion. Can be served vegan upon request.
s, ss, sf, gh



ANY UPGRADES?

EXTRA BURGER PATTY 75,-

FRENCH FRIES 58,-

POTATO WEDGES 55,-

SWEET POTATO FRIES 65,-

HERB POTATOES *m* 55,-

SAUTÉED VEGETABLES *m* 69,-

SIDE SALAD 45,-

BREAD WITH AIOLI *e, sn, gh* 45,-

COLESLAW *e, m* 39,-

BOURBON SAUCE *gh, sf, s* 55,-

GARLIC DRESSING *e, sn, m* 20,-

AIOLI *e, sn* 20,-

BBQ-SAUS *gh, sf, sl, f* 39,-

PEPPER SAUCE 55,-

ALLERGENS

gh - wheat

gb - barley

sk - shellfish

b - molluscs

sf - sulfite

n - nuts

s - soy

m - milk

e - egg

f - fish

l - lupine

sl - celery

ss - sesame seeds

sn - mustard

v - vegetarian

MEXICO

MAIN DISHES

JUAREZ ----- 255,--

Nachos with minced beef, sour cream, guacamole & cheddar.

sf, m

+ ADD SPICY SALSA 20,--

YUCATÁN (VEGETARIAN) ----- 189,--

Nachos with marinated black beans, sour cream, guacamole & cheddar. Can be served vegan upon request.

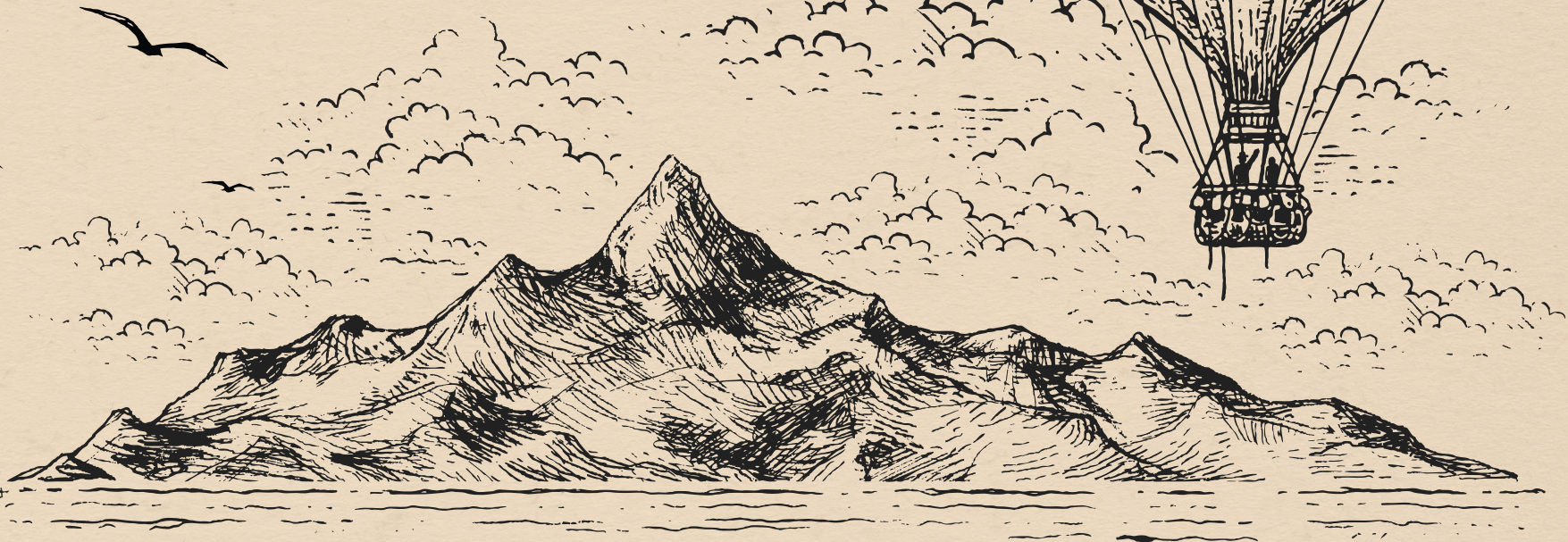
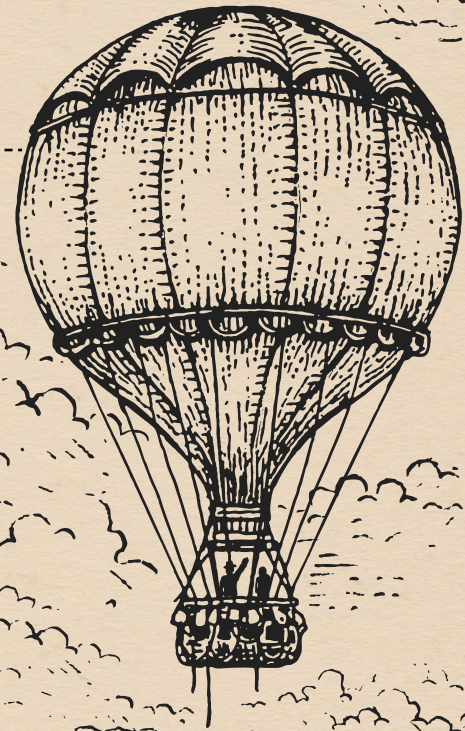
m

+ ADD SPICY SALSA 20,--

DID YOU KNOW...

It was a news article, which pointed out that it was possible to travel around the world in less than 90 days, that gave Jules Verne the idea for the story of Phileas Fogg. After reading the article, Jules Verne immediately began to imagine the people he would like to make such a perilous journey with. From Jules Verne's homeroom, the characters of

Phileas Fogg and the servant Passepartout were created with use of cardboard figures that he moved around on a massive world map he had on the wall. Already one year later, the book was written.



ITALY



PIZZA

MARGHERITA (VEGETARIAN) 185,—

Tomato sauce, fresh mozzarella, basil & olive oil.
m, gh

STRACCIATELLA (VEGETARIAN) 239,—

Tomato sauce, fresh straciatella cheese, cherry tomatoes & arugula.
m, gh

CONTADINA (VEGETARIAN) 229,—

Tomato sauce, mozzarella, aubergine, artichoke & Chèvre.
m, gh

CAPRICCIOSA 235,—

Tomato sauce, mozzarella, cooked ham, mushrooms, olives & artichoke.
m, gh, sf

TARTUFO (VEGETARIAN) 229,—

White pizza with mozzarella, truffle oil, marinated mushrooms, champignon, parmesan & arugula.
m, gh

INFUOCATA 249,—

Tomato sauce, mozzarella, nduja, salame Napoli & basil.
gh, m

4 FORMAGGI (VEGETARIAN) 225,—

White pizza with mozzarella, pecorino, gorgonzola & parmesan.
gh, m

CRUDO DI PARMA 249,—

Tomato sauce, mozzarella, parma ham (24mth), arugula & parmesan.
gh, m

NDUJA 230,—

Tomato sauce, mozzarella, nduja (spicy salami) & basil.
gh, m

AL FILETTO 239,—

Tomato sauce, mozzarella, marinated beef filet, red onions & oregano.
gh, m

PASTA

RAVIOLI W/PORCINI MUSHROOM 255,—

Filled pasta with porcini mushrooms, served with mushroom sauce, Gorgonzola, parmesan, truffle oil & arugula.
m, gh, sf

PASTA DI MANZO ALLA VODKA ... 275,—

Tagliatelle served with a creamy tomato vodka sauce, tenderloin, bacon, parmesan & basil.
m, gh, sf

ANY UPGRADES?

ARUGULA 15,—

GARLIC DRESSING *m, e, sn* 20,—

AIOLI *e, sn* 20,—

PARMESAN *m* 30,—

PARMA HAM 55,—



THIS JOURNEY'S LAST STATION



DESSERT

MACAO 135,-

Warm chocolate fondant.
gh, gb, e, m, s

TIRAMISU 125,-

Tiramisu made in the traditional way.
gh, m, e, n

CRÉME BRÛLÉE 135,-

The french classic Crème Brûlée.
m, e

ICE CREAM 55,- / 70,- / 80,-

1, 2 or 3 ice scoops. Choose between
strawberry, vanilla, chocolate and mango.
m, s, e, gh

...AND OF COURSE?

COFFEE 45,-

ESPRESSO 40,-

CAFFE LATTE 48,-

AMERICANO 42,-

CAPPUCHINO 48,-

CORTADO 42,-

TEA 39,-

