

KÖD

ABOUT KÖD



DEAR GUEST, WELCOME TO KÖD!

We are a team of ambitious young people. Out of our love for food and wine, we created the concept of KÖD.

Our concept is simple: Perfectly prepared steaks with delicious side orders, together with a selection of beautifully matched wines. All wrapped up in an inviting atmosphere, that will make you want to come back.

Meat is our passion and the cornerstone of our concept. We have carefully selected our breeders.

Should we not live up to your expectations, we would like to know. Your constructive feedback only makes us better. We are happy when our guests are happy.

SNACKS



START YOUR NIGHT WITH CRISPY SNACKS

Oysters

1 oyster of your choice from our selection under "Starters" (MO)

55,-

Snack serving

Langoustine mixed with mild chilli cream & topped with chili flakes. Served on crispy pasta (W,SH,E)

Fresh ravioli made from glass kale with filling of truffle mousse & herbs (S,M)

Fried green Mammut olives in Semolina flour & buttermilk. Served with mild garlic cream (M,W,E)

99,- per person

STARTERS



Oyster serving	165,-
Fresh with grilled lemon & shallots in apple cider vinegar (MO)	
Fried oyster with sour cream, green oil & pickled cucumber (M, MO)	
Fresh oyster with pickled beets & horseradish (S, MO)	
Lobster ravioli	185,-
Homemade ravioli with langoustine, herbs & light fish. Served with langoustine bisque, herb salad & green spring onion oil (SH,M,W,E,F)	
Beef carpaccio	185,-
with crispy rocket salad, frisée salad, crispy croutons with rosemary & sea salt, pickled pearl onion, Caesar dressing & matured parmesan (W, M, MU, E)	
KÖD tartare	195,-
Stirred tartare of tenderloin with mustard, horseradish, shallots, capers, chives & tarragon. Served with garlic cream & Jerusalem artichoke chips (M,E)	
Ribeye taco	185,-
Homemade crispy taco with marinated ribeye, sweet mango chutney, acidic avocado cream & fresh cilantro (W,M,S,E) // Vegetarian option with pickled greens possible	
Seared Yellowfin tuna	195,-
Seared tuna served with fresh orange on a bed of garlic cream, ginger, & sprouts. Topped with passion fruit tigers milk (M,F,E)	

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STEAKS

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Every steak is prepared on the grill, seasoned with sea salt, our own pepper blend, and brushed with rosemary butter. All steaks are served with carrot purée (M)

STRIPLOIN | GRAIN-FED

250 g. New York Strip 385,-
Argentina – Matured at least 35 days

250 g. Striploin. 525,-
Australia – Matured at least 35 days

RIBEYE | GRAIN-FED

200 g. Ribeye 395,-
Argentina – Matured at least 35 days

300 g. Ribeye 485,-
Argentina – Matured at least 35 days

600 g. "Côte de KÖD" 960,-
Argentina – Matured at least 35 days // Share or take on the challenge yourself **FOR SHARING**

TENDERLOIN | GRAIN-FED

200 g. Tenderloin 395,-
Argentina – Matured at least 35 days

400 g. Chateaubriand. 790,-
Argentina – Matured at least 35 days **FOR SHARING**

200 g. Tenderloin – Black Angus – Grade USDA Prime. 750,-
USA – Matured at least 35 days

WAGYU | CORN & GRAIN-FED

150 g. Ribeye – Snowbeef – Grade 5A 850,-
Japan - Corn & Grain-fed, "Snowbeef"

Perfect for 2 people

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FOR SHARING

Longer preparation time

KÖD EXPLORER

Prepared by the kitchen's recommendations

Indrefilet – 200 g. Argentina | GRAIN-FED

New York Strip – 250 g. Argentina | GRAIN-FED

Wagyu – 150 g. Japan | Snowbeef | GRADE 5A | CORN & GRAIN-FED

SERVES 2 PEOPLE

1620,-

SAUCES // Sauce ad libitum per person

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Homemade warm bearnaise (M,E) 30,-

Madagascar pepper (M,S) 30,-

Signature sauce – Port glaze (S) 30,-

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SIDE ORDERS



All side orders are ordered separately and are served as supplements to your main course, so you can share the ones you desire

Steak Fries à la KÖD	60,-
Coarse fries with fresh thyme & sea salt	
Sweet Potato Fries	65,-
Slim fries from sweet potato with fresh thyme & sea salt	
Pommes Royal	70,-
Coarse fries with truffle oil, sea salt & fresh tarragon (C)	
Caesar salad	65,-
with romaine salad, Caesar dressing, crispy croutons & cheeset (E,W,M)	
Corn ribs	75,-
Fried corn with homemade spice, parsley & garlic cream (E,W,M)	
Norwegian tomatoes with creamy cheese	65,-
Norwegian tomatoes from Norwegian historic farms with creamy cheese (M,MU,C,S)	
Potatoes au gratin	75,-
with grana padano & bacon (M,W)	
Sautéed mushrooms	65,-
with pickled pearl onions & thyme (M,S)	
Fried black cabbage	55,-
with garlic, lemon & matured parmesan (M,S)	

ALTERNATIVES



KÖD Tartare as main course	345,-
Served with Steak Fries à la KÖD (M,E)	
Crispy cajun chicken	235,-
Norwegian free-range chicken crumbled with crispy flakes & cajun spices. Served with an optional sauce (W,E)	
KÖD Burger	235,-
200 g. beef patty with greens, cheddar & bacon. Served with dips & steak fries (M,W,E)	
Grilled Norwegian salmon	240,-
240 g. flame-grilled Norwegian salmon with carrots & chervil. Served with langoustine bisque (M,F,S)	
Vegetarian truffel Mafaldine pasta	185,-
Mafaldine pasta mixed with sauce made from mascarpone cream, white wine, matured parmesan, mushrooms & truffle oil (M,S,E)	

DESSERTS



Fried apple pie	145,-
with vanilla ice cream & caramelized white chocolate (W,M,E)	
Classic crème brûlée	145,-
with fresh berries & caramelized top (M,E)	
Chocolate mousse	145,-
with pickled blueberries & blueberry meringue (M,E)	

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SIGNATURE MENU

STARTER

Beef carpaccio

with crispy rucicola, frisée salad, crispy croutons with rosemary & sea salt, pickled pearl onion, Caesar dressing & matured parmesan (W, M, MU, E)

MAIN

250 g. New York Strip

Argentina – Matured at least 35 days

SIDE ORDERS

Steak Fries à la KÖD

Norwegian tomatoes with creamy cheeset (M,MU,C,S)

Sautéed mushrooms (M,S)

OPTIONAL SAUCE

DESSERT

Chocolate mousse

with pickled blueberries & blueberry meringue (M,E)

3 COURSES

750,-

WINE MENU

Georg Bauer Riesling Sauvage

Rheingau – Germany

La Rioja Alta Finca San Martin Crianza

Rioja – Spain

Luigi Righetti, Recioto della Valpolicella Classico

Veneto – Italy

3 GLASSES

455,-

SUNDAY ROAST

On sundays we offer our delicious Sunday Roast with all you can eat sides orders & sauce.

ROAST of TRI-TIP (M)

Steak chips à la KÖD

Caesar salad (E,W,M)

Homemade bearnaise sauce (M,ME)

Our kitchen are ready to feed our hungry sunday guests. We can't wait to see you.

385,-