

## QUICK LUNCH

**MULTI-SEEDS BUN** <sup>(v)</sup> 4.5  
tandoori / yogurt / tikka masala

**PHILLY CHEESE STEAK** 10.5  
bavette / cheddar / bell pepper /  
cream of onions

**C BURGER** 12  
aioli / onion compote

**BURRATA SALAD** <sup>(v)</sup> 8  
fig / pomegranate

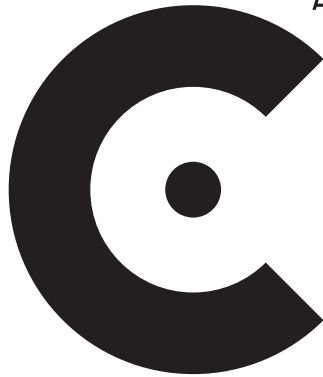
**BISQUE** 8.5  
lobster / coconut / lime

**PANNA COTTA** <sup>(v)</sup> 6  
fresh fruit / roasted seeds

**APPLE PIE** <sup>(v)</sup> 6

### MENU

2 courses 29  
3 courses 35  
4 courses 45



<sup>(v)</sup> This dish is vegetarian.

*Do you have a food allergy?*

*Please let us know.*

## CELSIUS LUNCH

Our daily changing menu offers a glimpse into the Celsius concept with a choice between 2, 3 or 4 light courses. Perfect for a relaxed start of the day- or to break the day.

You can follow the chef's during all preparations at the kitchen tables.

### À LA CARTE

0-20 °C Veal Tartare 14  
Taleggio / brioche / black olive

40-80 °C Pork belly Hoisin 14  
curry / pak choi / peanut

40-80 °C Monk Fish 15  
sweet potato / tamarind /  
crispy rice noodles

100 °C Lobster 17  
gnocchi / Parmesan / basil

100 °C Eringi Mushroom <sup>(v)</sup> 13  
mushroom pasta / truffle /  
egg yolk (65 °C)

200 °C Steak BBQ 17  
baba ghanoush / potato /  
pickled lemon

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