

SAMPLE MENU, 18/11

5 COURSES - 275 PR. PERSON

(Ordered by the whole table) Please inform us of dietary restrictions.

Includes bread. Extra bread 20. Filtered still or sparkling water 20 pr. person.

- Stracciatella with pickled hokkaido pumpkin
- Arancini with hokkaido, saffron and parmesan with a crab mayonaise
- Cabbage sprouts with sourdough miso, kimchi and almonds
- Shore-crab bisque with cod dumplings
- Baked and grilled celeriac, confit garlic and vegetable jus

3 GLASSES OF WINE FOR THE MENU - 275 KR. PER PERSON

We pick 3 glasses of wine that we believe taste great and have a good story.

À LA CARTE

Served at the pace of the kitchen

SNACKS & STARTERS

Oysters:	Le Gall	3/6/12	110/195/350
	Gillardeau	3/6/12	125/225/415
Homemade sourdough bread with olive oil			30
Roasted chestnuts with butter and salt			55
Anchovies from Cantabria			75
Boquerones from Cantabria			75
Arancini with hokkaido, saffron and parmesan with a crab mayonaise			95
Charcuterie selection			115

CHEESE

Stracciatella with pickled hokkaido pumpkin	90
Selection of three cheeses served with buckwheat crackers	95
Mont d'Or, served warm with croutons (20 mins)	225

SMALLER DISHES (PICK 2-3 PR. PERSON)

Grilled sunchokes, raw sunchoke and a puré of sunflowerseeds	85
Cabbage sprouts with sourdough miso, kimchi and almonds	95
Shore-crab bisque with cod dumplings	125
Beef tartare with miso, chantarelles and fermented vegetables	140
Tart with chantarelles, kale and Comté	145
Lamb pot-pie with confit garlic, crème fraîche and herb salad	155

DESSERT

Warm apple cake with homemade honey ice cream	65
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