



MENU

5 RETTER SERVERET TIL DELING - 375 PP.

Crouquette med ost & bergamotte (tilføj caviar +95 pp.)

Grønne ærter, røget yoghurt & brændenælde
Puntarelle, hvid kimchi & pære
Hvide asparges, mousseline m. hvedeøl & enoki

Kuller a la puttanesca, ramsløg & grillet fennikel
Eller

Polpo a la puttanesca, ramsløg & grillet fennikel (+45 pp.)

Menu bestilles til hele bordet. Oplys venligst om allergier eller diæter i forvejen.

FRISKE ØSTERS

1/1 dusin 445

1/2 dusin 225

1 stk 45

SNACKS

Udvalg af oste & charcuterie 225

Charcuterie 125

Ostetallerken 125

Jamón Ibérico 125

Terrine af kanin m. pistacie 100

Ansjoser med croutoner & friskost 95

"La Bomba" croquette m. hjortekød 75

Østers "Rockefeller" 65

Surdejsbrød m. olivenolie 35

Oliven 35

Mandler 35

À LA CARTE

Grillet Kanin, dagens grønt & røget yoghurt 275

Jomfruhummer m. brændt lime & ramsløg 225

Hvide asparges, mousseline m. hvedeøl & enoki 185

Friteret kalvehjerne m. Sauce Gribiche 165

Tatar m. miso, klementin & ramsløgsmayo 155

Hiramasa med rabarber & sumak 145

Søde kartofler, creme fraiche & ørredrogn 145

Løgtærte m. Comté 135 (tilføj trøffel +55)

Grønne asparges, misomayo & peberrod 125

Grønne ærter, røget yoghurt & brændenælde 110

Grøn salat m. citrusdressing 45

DESSERTER

Hojicha Tea-ramisu 85

Hvid chokolademousse, mezcal & rabarber 85



MENU

5 COURSES SHARED FAMILY STYLE - 375 PP.

Cheese croquettes & bergamotte (add caviar +95pp.)

Green peas, smoked yoghurt & nettles
Puntarelle, white kimchi & pear

White asparagus, wheat beer sauce mousseline & enoki

Haddock a la puttanesca, ramsons & grilled fennel

Or

Polpo a la puttanesca, ramsons & grilled fennel (+45 pp.)

Menu must be ordered for the whole table. Please inform the staff about dietary restrictions

Filtered water pr. pers. 25

FRESH OYSTERS

1/1 dozen 445

1/2 dozen 225

1 pcs. 45

SNACKS

Selection of cheese & charcuterie 225

Charcuterie platter 125

Cheese platter 125

Jamón Ibérico 125

Rabbit terrine w. pistachio 100

Anchovies, croutons & fresh cheese 95

"La Bomba" croquette w. deer & nduja 75

Oyster "Rockefeller" 65

Sourdough bread & olive oil 35

Olives 35

Almonds 35

À LA CARTE

Barbeque Rabbit w. farm greens & smoked yoghurt 275

Langoustine with burnt lime and ramson 225

White asparagus, wheat beer mousseline & enoki 185

Deep fried veal brain w. Sauce Gribiche 165

Beef tartare w. miso, clementine & ramson mayo 155

Hiramasa with rhubarb & sumac 145

Sweet potatoes, creme fraiche & trout roe 145

Green asparagus, miso mayo & horseradish 125

Onion tart w. Comté 135 (add truffle +65)

Green peas, smoked yoghurt & nettles 110

Green salad dressed in citrus dressing 45

DESSERTS

Hojicha Tea-ramisu 85

White chocolate mousse, mezcal & rhubarb 85