



MENU

5 RETTER SERVERET TIL DELING - 375 PP.

Bacalao croquettes & belgiske pickles (tilføj caviar +55 pp)

Pak choi, peberrod & pistachienødder
Hiramasa, lilla basilikum & granatæble
Grillede knoldselleri skiver, havtorn & ramsløg

Dagens fangst m. kål & squash
Eller
Farseret andehals m. kål & squash (+40 pp.)

Menu bestilles til hele bordet. Oplys venligst om allergier eller diæter i forvejen.
Filtreret vand 25 pp.

ØSTERS

1 østers 45
1/1 dusin 445
1/2 dusin 245

SNACKS

Udvalg af oste & charcuterie 225
Charcuterie 125
Ostetallerken 125
Blodpølse corndog m. BBQ 100
Bacalao croquettes & belgiske pickles 110
Sur & sød chickenwings 110
Ansjoser i vermouth & frisk ost 95
Brillat-Savarin m. trøffel 75
Surdejsbrød m. olivenolie 35
Mandler 35
Oliven 35

À LA CARTE

Grillet ibérico nakke m. svampe & kål 280
Bagt Mont d'Or (400g/600g) 285/400
Grillet pulpo m. squash & kål 235
Søtunge m. grenobloise 300
Toast med vilde svampe 220 (tilføj trøffel +45)
Majroe, kastanje & kaffe 110
Pak choi, peberrod & pistachienødder 145
Oksetartar m. røget gulerod & yoghurt 125
Løgtærte m. Comté 135 (tilføj trøffel +45)
Marvpibe med ingefær & purløg 125
Sidesalat m. sæsonens grønt 45

DESSERTER

Baked Alaska 155 (Nok til to)
Choux craquelin, hvid chokolade og citrus 95



MENU

5 COURSES SHARED FAMILY STYLE - 375 PP.

Bacalao croquettes & Belgian pickles (add caviar +55 pp)

Pak choi, horseradish & pistachios
Hiramasa, purple basil & pomegranate
Grilled celeriac skewers, seabuckthorn & ramson

Fish of the day, kale shoots & squash
Or
Stuffed duck neck, kale shoots & squash (+40 pp.)

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

Filtered water pr. pers. 25

OYSTERS

1 oyster 45
1/1 dozen 445
1/2 dozen 225

SNACKS

Selection of cheese & charcuterie 225
Charcuterie platter 125
Cheese platter 125
Jamón Ibérico 125
Blood sausage corndog w. BBQ sauce 100
Vennison terrine w. pickles 110
Bacalao croquettes & belgian pickles 110
Sweet & spicy chickenwings 110
Anchovies in vermouth & fresh cheese 95
Brillat-Savarin w. truffel 75
Sourdough bread & olive oil 35
Almonds 35
Olives 35

À LA CARTE

Grilled ibérico neck w. mushrooms & kale 280
Baked Mont d'Or (400g/600g) 285/400
Grilled pulpo w. squash & kale 235
Sole w. grenobloise 300
Wild mushroom toast 220 (add truffle +45)
Turnip broth w. chestnut & coffee 145
Pak choi, horseradish & pistachios 135
Beef tartar w. smoked carrot and yoghurt 125
Onion tart w. Comté 135 (add truffle +45)
Bone marrow w. ginger & chives 125
Seasonal sidesalad 45

DESSERTS

Baked Alaska 155 (enough for two)
Choux Craquelin w. white chocolate & yuzu 95