



AFTEN

ØSTERS

josephine	45
père gus	35
1 dusin (seks af hver)	445
1/2 dusin (tre af hver)	245

SNACKS

udvalg af charcuterie & ost	225
charcuterie	145
paté de campagne på kanin	115
tre oste	125
don bocarte ansjoser i æblecidereddike	85
mandler	35
oliven	35
surdejsbrød fra RONDO & olivenolie	35

À LA CARTE

mindre	
hiramasa, kumquat, gulerod	145
tatar, tomat, pebermayonnaise, pommes alouettes	115
carpaccio af beder, honning, saltet ost	75
pommes allumette	45

mellem

løgtærte, havgus	135 (trøffel +45)
marvpibe, grillet brød	125

større

helstegt rødfisk, citrussalat (til to)	355
courgetter, honningsauce, ramsløg	155

MENU

395

surdejsbrød fra RONDO, smør & rouille
'oeuf mayo' med ansjos & sauce gribiche
hiramasa, kumquat, gulerod
grillet zucchini, 'karry', solsikke
saltbagt knoldselleri med xo-sauce & ramsløg
gnocchi, kål & karamelliseret honningsauce

menuen skal bestilles af hele bordet
vi tager hensyn til pesce-vegetarer

filtreret vand m./ u. brus per person	25
ekstra brød	35

DESSERTER

yoghurt panna cotta med havtorn & kumquat	85
chokoladeterrine, creme fraiche 48%	85
citrontærte	75
affogato	45

serveres fra 17.30 - sidste bestilling 21.30

Gaarden & Gaden



DINNER

OYSTERS

josephine	45
père gus	35
1 dozen (six of each)	445
1/2 dozen (three of each)	245

SNACKS

selection of charcuterie and cheeses	225
charcuterie	145
paté de campagne with rabbit	115
three cheeses	125
don bocarte anchovies in apple cider vinegar	85
roasted almonds	35
olives	35
sourdough bread from RONDO with olive oil	35

À LA CARTE

appetizers	
hiramasa, kumquat, carrot	145
tartare, peppermayonnaise, pommes alouettes	115
beet carpaccio, honey vinaigrette, salted cheese	85
potatoes allumette	45

medium plates

onion tart, havgus	135 (truffle +45)
bone marrow, grilled bread	125

mains

fried red snapper, citrus salad (for two)	355
courgettes, kale, honey sauce	155

MENU

395

sourdough bread from RONDO with butter and rouille
 'oeuf mayo' with anchovie and sauce gribiche
 hiramasa, kumquat, carrot
 zucchini, 'curry', sunflower seeds
 salt-baked celeriac with xo-sauce and ramson
 gnocchi with kale and caramelized honey sauce

menu is ordered for the whole table and served family style. please inform us of any allergies or diets in advance.

filtered water per person	25
extra bread	35

DESSERTS

yoghurt panna cotta, sea buckthorn, kumquat	85
chocolate terrine, creme fraiche 48%	85
lemon pie	75
affogato	45

served from 5.30pm - last orders 9.30pm

Garden & Garden