



Menu



Snacks

Østers stk	1 stk / 3 stk / 6 stk / 12 35,- / 95,- / 165,- / 295,-	Ost & Charcuteri	295,-
Mandler	45,-	Charcuteri – 4 slags	165,-
Oliven	45,-	Confit de Canard	95,-
Croquettes (3 stk.)	80,-	Brød m. smør eller olie	35,-
Romesco sauce & brød	65,-	Jamon Iberico	125,-

Dagens Menu

3 retter. . . 345,- pr. pers.

Vinmenu inkl. vand m/u brus. . . 245,- pr. pers.

Vælges af hele bordet

À la carte

Hvide Asparges, <i>malt, vesterhavs ost, salsa verde</i>	140,-
Porre, <i>trøffel, citron, syltet løg</i>	130,-
Tatar, <i>løvstikke, perleløg, kartoffel</i>	130,-
Slethvar, <i>grønne asparges, ærter</i>	190,-
Kalv, <i>gris, gulerødder, kamille, østershatte</i>	195,-

Dessert

Ost 5 slags. . . 165,-

Hvid Chokolade Parfait *citron cremé, marengs.* . . 95,-

Æble *kamille, makron.* . 95,-

Filtreret vand - med eller uden brus – ad libitum - 25,- pr. person
Venligst informere om allergener og intolerancer.



Menu



Snacks

Oysters pcs	1 psc /3 psc /6 pcs /12 35,- / 95,- / 165,- / 295,-	Cheese & Charcuterie	295,-
Almonds	45,-	Charcuterie – 4 kinds	165,-
Olives	45,-	Confit de Canard	95,-
Croquettes (3 pcs)	80,-	Bread w. butter or oil	35,-
Romesco sauce & bread	65,-	Jamon Iberico	125,-

Menu of the day

3 Dishes. . .345,- pr. pers.

Wine menu incl. water - still /sparkling. . .245,-

Fixed menu is served to the entire table

À la carte

White Asparagus , <i>malt, north sea cheese, salsa verde</i>	140, -
Leeks , <i>truffel, lemon, pickled onions</i>	130, -
Tatar , <i>lovage, pearl onions, potatoes</i>	130, -
Brill , <i>green asparagus, peas</i>	190, -
Veal , <i>pork, carrots, chamomile, oyster mushroom</i>	195, -

Dessert

Cheese *5 kinds*. . .165, -

White chocolate parfait *lemon cream, meringue*. . .95, -

Apple *chamomile, almond meringue*. . .95,

Filtered water – still or sparkling – ad libitum – 25,- pr. Person
Please inform us about allergies and dietaries

