



Menu



Snacks

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

Dagens Menu

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

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

Vælges af hele bordet

À la carte

Rimmet Mørksej , porre, purløg, oliven olie, citron	140,-
Blomkål , trøffel, mandler, timian.	130,-
Tatar , glaskål, løg, tallerkenskækker	130,-
Torsk , græskar, palmekål, sauce nage.	190,-
Brasseriets Okse , østershatte, jordskok, rødvinsauce.	195,-

Dessert

Ost 5 slags. . .165,-

Citron tærte *vanilje is.* . . 95,-

Chokolade mousse *appelsin.* .95,-

Filtreret vand - med eller uden brus – ad libitum - 25,- pr. person

Venligst informer om allergener og intolerancer.



Menu



Snacks

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

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

Cured Coalfish, <i>leeks, chives, olive oil, lemon</i>	140, -
Cauliflower, <i>truffle, almonds, thyme</i>	130, -
Tatar, <i>kohlrabi, onions, nasturtium</i>	130, -
Cod, <i>pumpkin, Tuscan kale, sauce nage</i>	190, -
Brasied beef, <i>oyster mushroom, Jerusalem artichokes red wine sauce</i> . . .	195, -

Dessert

Cheese <i>5 kinds</i> . . .	165, -
Lemon tart, <i>vanillia ice cream</i> . . .	95, -
Chocolate mousse, <i>orange</i> . . .	95,

Filtered water – still or sparkling ad libitum – 25 per person
If you have any allergies, please inform your waiter.

