



À la carte

Køkkenet anbefaler 2-3 retter pr. person.

Bar snacks

Mandler	45,-
Oliven	45,-
Brød	35,-

Små retter

Østers:	1stk. / 3. stk. / 6stk. /12stk. 45,- / 130,- / 250,- / 365,-
Croquettes (3stk.)	85,-
Romesco sauce & brød	65,-
Charcuterie 3 slags - <i>fennikel salami, chorizo, coppa</i>	155,-
Ost – 4 slags	155,-
Confit de Canard	110,-
Jamon Iberico	130,-

Frokost

Sprødt rugbrød, <i>spejlæg, dijonnaise</i>	85,-
Saltet tatar – <i>løvstikkeemulsion, syltet blåbær, confiteret bøgehatte</i>	150,-
Svampetoast – <i>spinat, syltede bøgehatte</i>	125,-
Hønsesalat, <i>ristet rugbrød, purløg</i>	135,-
Jordkokkesuppe - <i>confiteret jordkokker, syltet jordkokker, jordkokkechips</i>	175,-

Desserter

Rom porcheret ananas, <i>bagt hvid chokolade & vanilje is</i>	95,-
Chokolade mousse, <i>Syltet brombær</i>	95,-
Ost – 4 slags	155,-

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





À la carte

The Kitchen recommends 2-3 dishes per person.

Bar snacks

Olives	45,-
Almonds	45,-
Bread	35,-

Small dishes

Oysters:	1pcs. / 3.pcs. / 6.pcs. /12.pcs. 45,- / 130,- / 250,- / 365,-
Croquettes (3 pcs)	85,-
Romesco sauce & bread	65,-
Charcuterie 3 kinds - <i>fennel salami, chorizo, coppa</i>	155,-
Cheese – 4 kinds	155,-
Confit de canard	110,-
Jamon Iberico	130,-

Lunch

Crispy ryebread, <i>fried egg, dijonnaise</i>	85,-
Salted tatar – <i>lovage emulsion, pickled blueberries, brown beech confit</i>	140,-
Mushroom toast – <i>spinach, pickled brown beech mushrooms</i>	125,-
Chickensalad – <i>fried ryebread, chives</i>	135,-
Jerusalem artichokes soup– <i>confit, pickled, chips of jerusalem artichokes</i>	175,-

Desserts

Rum poached pineapple, <i>white chocolate & vanilla ice cream</i>	95,-
Chocolate mousse, <i>Pickled blackberries</i>	95,-
Cheese – 4 kinds	140,-

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

