



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 Torsk	<i>syttet tomat, agurk, citron, oliven olie</i>	140,-
Græskar	<i>, mandler, estragon, citron</i>	130,-
Tatar	<i>, løvstikke emulsion, syttet stikkelsbær, purløg</i>	140,-
Kuller	<i>, sauce nage, friteret kartoffel, løvstikke, tang</i>	195,-
And	<i>, glaseret rødbede, syttet tyttebær, østershatte</i>	205,-

Dessert

Ost 5 slags. . . 165,-

Æble karamel, mascarpone. . . 95,-

Vanilje is, syttet brombær,. . 95,-

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

Venligst informere 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 Cod , pickled tomatoes, cucumber, lemon olive oil	140, -
Pumpkin , almonds, tarragon, lemon	130, -
Tatar , lovage emulsion, pickled goose berries, chives	140, -
Haddock , sauce nage, fried potatoes, lovage, kelp.	195, -
Duck , glazed beetroots, pickled lingon berries, oyster mushrooms	205,-

Dessert

Cheese 5 kinds. . .165, -

Apple, caramel, marscapone. . .95, -

Vanilla ice cream, pickled black berries. . .95,

Filtered water – still or sparkling ad libitum – 25 per person

If you have any allergies, please inform your waiter.
