



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 Kulmule, <i>porre, purløg, oliven olie, citron</i>	140,-
Aubergine, <i>rygeost, mynte, piment, dukkah</i>	130,-
Tatar, <i>glaskål, løg, tallerkenskækker</i>	130,-
Torsk, <i>græskar, palmekål, sauce nage</i>	190,-
Brasserie Okse, <i>østershatte, jordskok, rødvinsauce</i>	195,-

Dessert

Ost 5 slags. . .	165,-
Citron tærte <i>vanilje is</i> . . .	95,-
Chokolade mousse <i>appelsin</i> . . .	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 Hake , <i>leeks, chives, olive oil, lemon</i>	140, -
Eggplant , <i>smoke cream cheese, mint, piment, dukkah</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.

