



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

Hvide asparges	<i>malt, salsa verde, ærteskud</i>	140,-
Spidskål	<i>trøffel, mandler, fermenteret kål</i>	130,-
Tatar	<i>estragon emulsion, syltet glaskål, kartoffel</i>	140,-
Torsk	<i>ærter, gulerødder, beurre blanc</i>	195,-
Lam	<i>grønne asparges, ramsløg, kartoffel</i>	205,-

Dessert

Ost 5 slags. . . 165,-

Rabarber *vanilje is*. . . 95,-

Hyldeblomst sorbet, *salt caramel, citron verbena*. . 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

White asparagus , malt, salsa verde, pea sprouts.	140, -
Cabbage , truffle, almonds, fermented cabbage.	130, -
Tatar , tarragon emulsion, pickled kohlrabi, potato.	140, -
Cod , peas, carrots, beurre blanc.	195, -
Lamb , green asparagus, ramson, potatoes.	205, -

Dessert

Cheese 5 kinds. . .165, -

Rhubarb, vanilla ice cream. . .95, -

Elderflower sorbet, salty caramel, lemon verbana. . . .95,

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

If you have any allergies, please inform your waiter.
