



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>grøn tomat, radicchio, citron</i>	140,-
Spidskål, <i>trøffel, mandler, fermenteret kål</i>	130,-
Tatar, <i>estragon emulsion, syltet glaskål, kartoffel</i>	140,-
Rødspætte, <i>forårsløg, persille, æble</i>	195,-
Lam, <i>grønne bønner, østershatte, kartoffel</i>	205,-

Dessert

Ost 5 slags. . .	165,-
Rabarber <i>vanilje is</i> . .	95,-
Hyldeblomst sorbet, <i>salt caramel, citron verbena</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 , green tomatoes, radicchio, lemon	140,-
Cabbage , truffle, almonds, fermented cabbage.	130,-
Tatar , tarragon emulsion, pickled kohlrabi, potato.	140,-
Plaice , spring onions, parsley, apple.	195,-
Lamb , green beans, oyster mushroom, potatoe.	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.
