



MENU

Dagens 3 retters menu. . .345,- pr. pers.

Vinmenu inkl. vand m/u brus. . .245,- pr. pers.

Vælges af hele bordet, køkkenet sammensætter menuen

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.	
	35,- / 95,- / 165,- / 295,-	
Croquettes (3stk.)		80,-
Romesco sauce & brød		65,-
Charcuterie 3 slags - <i>fennikel salami, chorizo, coppa</i>		140,-
Ost – 4 slags		140,-
Confit de Canard		95,-
Jamon Iberico		125,-
Rimmet kammusling - <i>semi dried tomat, citron crème, kammuslinge chips</i>		145,-
Saltet tatar – <i>løvstikkeemulsion, syltet blåbær, confiteret bøgehatte</i>		140,-

Hovedretter

Jordkokkesuppe - <i>confiteret jordkokker, syltet jordkokker, jordkokke chips</i>	175,-
Bagt torsk – <i>friteret kartoffel, syltede perleløg, sauce nage</i>	195,-
Braiseret gris - <i>knoldselleri puré østershatte, sauce bordelaise</i>	205,-

Desserter

Rom porcheret ananas, <i>bagt hvid chokolade & vanilje is</i>	95,-
Chokolade mousse, <i>syltet brombær</i>	95,-
Ost – 4 slags	140,-

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

Venligst informer om allergener og intolerancer





MENU

Menu of the day 3 dishes. . .345,- per pers.

Wine menu incl. water still/sparkling. . .245,- per pers.

Fixed menu is served to the entire table and is chosen by the chefs

À la carte

The Kitchen recommends 2-3 dishes per person.

Bar snacks

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

Small dishes

Oysters:	1 pcs. / 3.pcs. / 6.pcs. /12.pcs.
	35,- / 95,- / 165,- / 295,-
Croquettes (3 pcs)	80,-
Romesco sauce & bread	65,-
Charcuterie 3 kinds - <i>fennel salami, chorizo, coppa</i>	140,-
Cheese – 4 kinds	140,-
Confit de canard	95,-
Jamon Iberico	125,-
Cured scallops - <i>semi dried tomato, lemon crème, chips of scallops</i>	145,-
Salted tatar – <i>lovage emulsion, pickled blueberries, brown beech confit</i>	140,-

Main courses

Jerusalem artichokes soup– <i>confit, pickled, chips of jerusalem artichokes</i>	175,-
Baked Cod – <i>fried potatoes, pickled pearl onions, sauce nage</i>	195,-
Braised pork belly - <i>celeriac purée, oyster mushrooms, sauce bordelaise</i>	205,-

Desserts

Rum poached pineapple, <i>white chocolate & vanilla ice cream</i>	95,-
Chocolate mousse, <i>pickled black berries</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

