



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. 45,- / 130,- / 250,- / 365,-
Croquettes (3stk.)	85,-
Romesco sauce & brød	65,-
Charcuterie 3 slags - <i>Fennikel salami, Chorizo, Coppa</i>	155,-
Ost – 4 slags	155,-
Confit de Canard	110,-
Jamon Iberico	130,-

Frokost

Sprødt rugbrød – <i>spejlæg & dijonnaise</i>	85,-
Saltet tatar – <i>Svampeemulsion, Kapers & Syltet skalotte</i>	150,-
Svampetoast – <i>Spinat & Confiteret bøgehatte</i>	125,-
Hønsesalat – <i>Ristet rugbrød & Purløg</i>	135,-
Saltet torsk - <i>sour creme, græskar pure, tomat, ærteskud</i>	110,-

Desserter

Gateau Marcel, Syltede Brombær	95,-
Ost – 4 slags	155,-

Filtreret vand - med eller uden brus – ad libitum - 25,- pr. person
Venligst informer om allergener og intolerancer





À la carte

The Kitchen recommends 2-3 dishes per person.

Bar snacks

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

Small dishes

Oysters:	1pcs. / 3.pcs. / 6.pcs. /12.pcs. 45,- / 130,- / 250,- / 365,-
Croquettes (3 pcs)	85,-
Romesco sauce & bread	65,-
Charcuterie 3 kinds - <i>Fennel salami, Chorizo, Coppa</i>	155,-
Cheese – 4 kinds	155,-
Confit de canard	110,-
Jamon Iberico	130,-
Cured Cod- Pumpkin Puree, Sour Cream, Semi Dry Tomatoes and Basil Oil	110,-

Lunch

Crispy ryebread – <i>Fried egg & dijonnaise</i>	85,-
Salted tatar – <i>Mushroom emulsion, Capers & Pickled shallots</i>	140,-
Mushroom toast – <i>Spinach & Confit brown beech mushrooms</i>	125,-
Chickensalad – <i>Fried ryebread & Chives</i>	135,-

Desserts

Gateau Marcel	95,-
Cheese – 4 kinds	140,-

Filtered water – still or sparkling – ad libitum - 25,- pr. person.
If you have any allergies, please inform your waiter

