

## Lunch

### Snacks

Gillardeau oysters "Thai" 3/6 piece	130/250
Olives	40
Almonds	40
Charcuterie	155
Iberico Jamon 24 months	130
Croquettes x 4	95

### Dishes

Burrata, tomatoes, mint, pomegranate and sumac	135
Tatar hand cut mixed with cognac, classic herbs and pickles	145
Raw scallops, citrus, chili, coriander and peanuts.	145
Croque monsieur	135

### Sides

Fries	65
Salad	35
Bread	45

### Dessert

Chocolate mousse with pistachio ice cream and pistachio praline	95
"Rødgrød" with Crème anglaise	75
Cookies	30
4 Cheeses Danish and French with jam	150

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