



## MENU

### Dagens menu

3 retter valg af køkkenet. . 375,- pr. pers.  
Vinmenu, inkl. vand m/u brus 275,- pr pers.

---

### 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,-                           |
| Tatar – Svampeemulsion, confiterede bøgehatte, kapers & syltet glaskål | 150,-                           |
| Saltet torsk – Syrnet fløde, græskarpuré, tomat & ærteskud             | 110,-                           |

#### Hovedretter

|  |       |
|--|-------|
| Okse culotte – Grov kartoffelmos, broccolini, & bordelaisesauce        | 210,- |
| Butternut squash – Græskarpure, palmekål, syltet kålrabi & lotus chips | 185,- |
| Pandestegt torsk – Gulerod-wasabipuré, gulerod & gulerods sauce-nage   | 225,- |

#### 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*





## MENU Menu of the day

3 course menu chosen by the kitchen. . .375,- pr. pers.

Wine menu, incl. water still/sparkling 275,- pr pers.

---

### 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.<br>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,- |
| Salted tartar – Mushroom emulsion, capers, mushrooms & pickled kohlrabi |   | 150,- |
| Cured Cod – Pumpkin puree, sour cream, semi dry tomatoes & basil oil    |   | 110,- |

#### Main courses

|   |       |
|---|-------|
| Beef culotte – Mustard-smashed potatoes, broccolini & bordelaise sauce            | 210,- |
| Butternut squash – Pumpkin puree, black kale, pickled kohlrabi & lotus root chips | 185,- |
| Pan fried cod – Carrot-wasabi puree, carrot & carrot sauce nage                   | 225,- |

#### Desserts

|                                      |       |
|--------------------------------------|-------|
| Gateau Marcel – Pickled blackberries | 95,-  |
| Cheese – 4 kinds                     | 155,- |

**Filtered water** – still or sparkling – ad libitum - 25,- pr. person.

*If you have any allergies, please inform your waiter*

