



## MENU

Dele menu sammensat af køkkenet, 7 retter af 3 serveringer. . .395,- pr. pers.

*Vælges af hele bordet, min. 2 personer.*

Vinmenu, inkl. vand m/u brus 295,- pr pers.

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### 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,-
Stracciatella - Fersken, Cherrytomater & Basilikumolie		145,-
Saltet tatar – Svampeemulsion, Kapers & Syltede skalotteløg		150,-

#### Hovedretter

Fyldt squash – Grønne tomater, Ostesauce, Syltet radise & Purløgsolie	175,-
Pandestegt torsk – Gulerod-wasabipuré, Gulerod & Gulerods sauce-Nage	195,-
Lammeculotte – Selleripuré, Porrer & Rødvinsauce	205,-

#### Desserter

Sommer Bær Is – Chokolade & Mandel Crumble	95,-
Pavlova – Marengs & 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**

Sharing menu chosen by our kitchen, 7 courses in 3 servings. . .395,- pr. pers.

*Served to the entire table, min. 2 pers.*

Wine menu, incl. water still/sparkling 295,- pr pers.

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### **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,-
Stracciatella - Peach, Cherry tomatoes & Basil Oil	145,-
Salted tatar – Mushroom emulsion, Capers & pickled shallots	150,-

#### **Main courses**

Stuffed Squash – Green tomatoes, Cheese sauce, Pickled radish & Chives oil	175,-
Pan Fried Cod – Carrot-wasabi puree, Carrot & Carrot sauce nage	195,-
Lamb Culotte – Celery puree, Leeks & Red wine sauce	205,-

#### **Desserts**

Summer Berries Ice cream – Chocolate & Almond crumble	95,-
Pavlova – Meringue & Pickled <i>blackberries</i>	95,-
Cheese – 4 kinds	155,-

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

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

