



Menu



Snacks

Østers	1 stk / 3 stk / 6 stk / 12 stk	Ost & Charcuteri	295,-
	35,- / 95,- / 165,- / 295,-	Charcuteri – 4 slags	165,-
Mandler	45,-	Confit de Canard	95,-
Oliven	45,-	Brød m. smør eller olie	35,-
Croquettes (3 stk.)	65,-	Jamon Iberico	125,-
Romesco sauce & brød	65,-		

Dagens Menu

3 retter. . .345,- pr. pers.

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

Vælges af hele bordet

À la carte

Rimmet Kulmule	<i>syltet glaskål, dild emulsion</i>	130,-
Blomkål	<i>syltet blomkål, dild, sennepsurt</i>	125,-
Tatar	<i>blåbær, bøgehatte, svampe emulsion.</i>	130,-
Mørksej	<i>knoldselleri, æble, grønkål</i>	185,-
Andebryst	<i>østershatte, rødbede, kyllingechips</i>	195,-

Dessert

Ost	5 slags. . .165,-	
Honning parfait	<i>blomme, hvid chokolade</i>	85,-
Panna Cotta	<i>solbær, dulce de leche, hasselnødder . . .</i>	85,-

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

Venligst informer om allergener og intolerancer.



Menu



Snacks

Oysters	1 psc /3 psc /6 pcs /12 pcs	Cheese & Charcuterie	295,-
	35,- / 95,- / 165,- / 295,-	Charcuterie – 4 kinds	165,-
Almonds	45,-	Confit de Canard	95,-
Olives	45,-	Bread w. butter or oil	35,
Croquettes (3 pcs)	65-	Jamon Iberico	125,-
Romesco sauce & bread	65,-		

Menu of the day

3 Dishes. . .345,- pr. pers.

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

Fixed menu is served to the entire table

À la carte

Cured Hake , pickled kohlrabi, dill emulsion	130, -
Cauliflower pickled cauliflower, dill, mustard leaves	125, -
Tatar blueberries, brown beech, mushroom emulsion.	130, -
Coalfish celeriac, apple, curly kale	185, -
Duck breast oyster mushroom, beetroots, chicken crisp	195, -

Dessert

Cheese 5 kinds. . .165, -

Honey parfait plums, white chocolate85, -

Panna Cotta black currants, dulce de leche, hazelnuts. . . .85,

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

Please inform us about allergies and dietaries
