



## Snacks

Gordal olives .....	45,-
Truffe almonds .....	45,-
Arancini - crab - "vesterhavstost" .....	45,-
Waffle - "Skagenrøre" - dill - roe .....	45,-

## *Menu of the day*

### *Snacks & 4 courses*

*(Chefs choice)*

*545,-*

## Starters

Grilled tuna - romesco - browned butter - lime .....	155,-
Mussel - Squid - parsnip - dill .....	145,-
Tatar - pumpkin - lingonberry - creme fresh .....	145,-
Aromatic celeriac - mead - Jerusalem artichoke - chives (vegetarian) .....	135,-

## Mains

Crispy Codfish - roe - cucumber - turbot fumé .....	235,-
Breaded Duroc - horseradish - grilled lemon - truffle sauce .....	245,-
Oxtail ragout - barley - crispy onion - ramson capers .....	225,-
Grilled beetroot - horn of plenty - goat gouda - truffle (vegetarian) .....	195,-

## Sides

- Gratinéed potato 45,-
- Green salad with vinaigrette 45,-

## Desserts

Braised pineapple - crème fraiche - caramel - tonka ice cream .....	125,-
Panna cotta - sorrel - melon - pumpkinseeds .....	125,-

Ask the waiter about allergies  
Menu and wine may vary



<b>Wine</b>	<b>Wine parring</b>	<b>Glass//Bottle</b>
	<b>4 glasses 450,-</b>	
	<i>(Bubbles for the snack 95,-)</i>	
<b>Bubbles</b>		
N.V - Albert Soumit - Cremant - Prestige - Bourgogne - France.....		115//650,-
N.V - Champagne - Philippe de Nantheuile - Champagne - Frankrig.....		995,-
<b>White wine</b>		
2022 - Riesling - Pale Ink - Washington - USA.....		85//445,-
2023 - Grüner Veltliner - Dom. Wachau -Langenlois - Østrig.....		95//495,-
2023 - Chardonnay - Dom. Doriac - Pays d´Oc - Frankrig.....		95//495,-
<b>Rosé</b>		
2022 - Grenache/Cinsault - Ultimate Provence - Provence - Frankrig.....		105//545,-
<b>Red wine</b>		
2022 - Pinot Noir - Francis F. Coppola - Californien - USA.....		105//595,-
2022 - Sangiovese - Di Filippo - Umbria - Italien.....		105//545,-
2022 - Grenache/Syrah - M. Chapoutier - Cotes du Rhône - Rhône - Frankrig.....		95//495,-
<b>Sweet wines</b>		
N.V - Moscato - Pete´s Pure - Murray Darling - Australien.....		85//395
<b>Beer</b>	<b>Other beverages</b>	
Draft beer 40 cl.....	Soda.....	85,- 45,-
Herslev beer by the bottle 33 cl.....	Crafts Lemonade.....	75,- 65,-
Klassik 4,4% - Wheet Beer 5,0% - Brownale 5,6%	“Istidskilden” water still/Sparkling.....	55,-
“Under Solen” 0,5% - “Mørkets Frembrud” 0,5%	(Ask the waiter for cocktails & long drinks)	

Ask the waiter about allergies  
Menu and wine may vary