



Starters

Redfish - nashi - oyster - marcona - *155,-*

Shore crab bisque - dumpling - shrimp - dill - *165,-*

Tartare - cognac creme - pommes allumettes - pickled vegetables - *165,-*

Green asparagus - cauliflower - kernels - smoked hollandaise - *145,-* (vegetarian)

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Main Courses

Crispy halibut - white asparagus - ventreche - ramson - *255,-*

Nature pork - parsnip - hazelnut - onion fumet - *245,-*

Chicken - rhubarb - cucumber - long pepper sauce - *245,-*

Cabbage - ingrid peas - garlic - miso beurre blanc - *195,-* (vegetarian)

Sides

New Danish potatoes - *45,-*

Green salad with vinaigrette - *45,-*

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Desserts

Rhubarb - chocolate - hazelnut - caramel - *125,-*

Strawberry - sorrel - white chocolate - olive oil - *125,-*

Filled chocolate - *25,-*

Ask the waiter regarding allergies.

Payments with company & foreign credit cards are subject to a fee.



Snacks

Gordal olives - 45,-

Truffle almonds - 45,-

Saucisson - 45,-

Gruyere - toast - truffle - 45,-

Waffle - fried chicken - «bang-bang-sauce » - 45,-

Albert Sounit - Crémant de Bourgogne - 115/650,-

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Today's Menu

Snack & 4 courses (chef's choice)

The menu must be ordered by the entire table.

565,-

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Today's wine pairing

3 glasses - 375,-

4 glasses - 450,-

5 glasses - 545,-

Alcoholfree parring

3 or 4 glasses 250,-//335,-

Water ad libitum 35,- pr. person

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