



### **Starters**

Redfish - nashi - oyster - cucumber - *155,-*

Bisque - scallop - escabeche - dill - *155,-*

Tartare - béarnaise - pommes allumettes - puntarelle - *145,-*

Savoy cabbage - smoked hollandaise - black garlic - ramson capers - *135,-* (veg)

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### **Main Courses**

Crispy cod - Jerusalem artichoke - ventreche - blue mussel - *235,-*

Breaded Duroc - horseradish - grilled lemon - truffle sauce - *245,-*

Chicken - croquetta - kohlrabi - long pepper sauce - *225*

Chanterelle - corn - Gruyère - Ingrid peas - *195,-* (vegetarian)

### **Sides**

Gratinated potatoes - *45,-*

Green salad with vinaigrette - *45,-*

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### **Desserts**

Pear - vanilla - chocolate - caramel - *125,-*

Passion fruit - dulce de leche - hazelnut - white chocolate - *125,-*

Filled chocolate - *25,-*

Ask the waiter regarding allergies.

Menu may vary.



## Snacks

Gordal olives - 45,-

Truffle almonds - 45,-

Saucisson - 45,-

Arancini - ventreche - “Vesterhavsost” - 45,-

Waffle - “Skagenrøre” - dill - trout roe - 45,-

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

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## Today's Menu

Snack & 4 courses (chef's choice)

The entire table must order the menu.

545,-

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## Today's Wine Pairing

3 glasses - 375,-

4 glasses - 450,-

5 glasses - 545,-

Ask the waiter regarding allergies.

Menu may vary.