

Finger food

Cashew nuts with smoked salt 50

Baked black and green olives 50

Cheese sandwich with soft onions 60 a piece

Oyster poached in its own shell served cold with unripe strawberry juice 65 a piece

Funnel chanterelle crouton 60 a piece

Golden fries with fennel pollen and lemon mayonnaise 95

+ Lightly salted golden selection caviar 10g. 195

Starters

Creamy mushroom chestnut soup 85

Carrots braised with basil and seabuckthorn juice 110

Grilled brussels sprouts leaves with pistachio and caper leaves 125

Raw langoustine with yuzu and hibiscus 125

Tartare of beef with crispy salsify and smoked soy 155

Middle courses

Baked celeriac with condensed buttermilk 100

Spinach lightly stewed with cheese and curly kale 115

Ricotta gnocchi with sorrel and black pepper 125

Grilled salmon with bell pepper and piment d'espelette 135

Scallop and chicken wings with langoustine bisque 135

Main courses

Turbot with fennel ravioli on gruyère 295

Wild duck breast with pumpkin and arabica 245

Chanterelles with wild duck leg and mustard 185

Suckling pig with potato mash and parmesan toast 195

Pepper steak of ribeye with golden fries 375

Cheese

Selection of cheese from near and far with øllebrød 175

Sweet

Lemon tart 110

Salted horseradish butter caramel 110

Profiteroles with lavender ice cream and blueberry sauce 140

Caramelized bread with black cardamom ice cream 195

Chocolate mousse with coconut sorbet and cocoa sorbet 145