

The taste of Bobe

4 servings

495

Finger food

Baked black and green olives 50

Cashew nuts with smoked salt 50

Grilled broccoli stem with caper leaves 50 a piece

Chanterelle toast with mustard vinegar 50 a piece

Oysters poached in its own shell served with green strawberry juice 75 a piece

Whole fiord shrimps fried with smoked paprika 95

Smaller courses

Green almonds with avocado and curry 135

Spinach lightly stewed with padron and walnuts 135

Black kale with fried egg and ramson capers 110

Raw langoustine with yuzu and hibiscus 145

Koshikari rice with picked brown stone crab and pomelo 145

Potato mash with langoustine bisque 125

Grilled salmon with harissa and piment d'espelette 145

Larger courses

Ricotta gnocchi with broccoli flower and watercress 165

Grilled mackerel with red grapes and wood sorrel 215

Turbot with fennel ravioli on gruyère 295

Scallop and chicken wings with condensed buttermilk 195

Rack of lamb with hedgehog mushrooms and mustard 325

Sweetbread of veal with morels and salted butter 285

Charred beef tenderloin with beetroots 350

Sides

Fries with fennel pollen and lemon mayonnaise 95

Cheese

Camembert white mold cheese from hårbølle mejeri 75

Thybo cow's milk cheese from thise 75

Goat gouda from nørgaards gede mejeri 75

Red copenhagen red washed rind cheese from hki 75

Blå grube blue cheese from thise 75

One of each with malt crisp bread 150

Sweet

Lemon tart 115

Raspberries with raspberry sorbet 125

Salted horseradish butter caramel 135

Milk sorbet with crispy artichokes 110

Caramelized bread with black cardamom ice cream 195

Chocolate mousse with coconut sorbet and cocoa sorbet 155