

The taste of Bobe  
7 servings as sharing dishes  
To be chosen by the entire table  
595

#### Finger food

Baked black and green olives 50  
Cashew nuts with smoked salt 50  
Grilled squid with white radish and caper leaves 65 a piece  
Deep-fried whole fjord shrimps with smoked paprika 85  
Oysters poached in its own shell with green strawberry juice - served cold 65 a piece  
Tartare of veal and figs with piment d'espelette 55 a piece

#### Charcuterie

Cured young duck breast 75  
Smoked "bacon" from pork belly 75

#### Smaller courses

Raw squash with pistachio and chamomile flower 115  
Green almonds with avocado and curry 135  
Artichoke with anchovie butter and parmesan 115  
Fried egg with veal brain and nettles 115  
Brown stone crab with rice and pomelo 125  
Raw langoustine with yuzu and hibiscus 145  
Salted salmon with zucchini flower and harissa 125

#### Larger courses

Spinach lightly stewed with gooseberries and walnuts 125  
Ricotta gnocchi with green peas and sorrel 135  
Grilled mackerel with cherries and hazelnut oil 195  
Turbot with fennel ravioli on gruyère 295  
Scallop and chicken wings with langoustine bisque 195  
Heart of lamb with red grapes and wood sorrel 225  
Charred veal tenderloin with chanterelles and mustard 325

#### Sides

Fries with fennel pollen and lemon mustard mayonnaise 75

#### 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

Raspberries with raspberry sorbet 125  
Lemon tart with honey and kombu 100  
Sheep's milk yogurt sorbet with blueberries and liquorice 115  
Salted horseradish butter caramel 125  
Caramelized bread with black cardamom ice cream 195  
Chocolate mousse with coconut sorbet and cocoa sorbet 145