

The taste of Bobe

8 servings

795

Finger food

Baked black and green olives 50

Cashew nuts with smoked salt 50

Grilled broccoli stem with caper leaves 50 a piece

Oysters poached in its own shell served with tomato juice 65 a piece

Whole fiord shrimps fried with piment d'espelette 95

Smaller courses

Green almonds with avocado and curry 135

Spinach lightly stewed with watercress and walnuts 135

Black kale with fried egg and ramson capers 115

Raw langoustine with yuzu and hibiscus 145

Picked brown stone crab with koshikari rice and pomelo 145

Potato mash with langoustine bisque 125

Grilled salmon with harissa 145

Young duck breast with red grapes and wood sorrel 135

Larger courses

Ricotta gnocchi with broccoli flower and sorrel 165

Grilled mackerel with gooseberries and nettles 225

Turbot with fennel ravioli on gruyère 295

Scallop and chicken wings with miso sauce 195

Heart of lamb with chanterelles and mustard 225

Rack of lamb with fig and garlic 295

Charred veal tenderloin with beetroots 350

Sides

Fries with fennel pollen and lemon mayonnaise 85

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 110

Raspberries with raspberry sorbet 125

Yogurt sorbet with blueberries and liquorice 125

Milk sorbet with crispy artichoke and melon juice 125

Salted horseradish butter caramel 135

Caramelized bread with black cardamom ice cream 195

Chocolate mousse with coconut sorbet and cocoa sorbet 155