

Finger food
Baked black and green olives 50
Cashew nuts with smoked salt 50
Toast with soft onions and cream cheese 50 a piece
Chanterelle crouton with mustard vinegar 50 a piece
Grilled broccoli stems with caper leaves 50 a piece
Cockles with garlic 95
Oysters poached in its own shell with unripe strawberry juice 75 a piece
Fries with fennel pollen and lemon mayonnaise 95

Smaller courses

Green almonds with avocado and curry 125
Spinach lightly stewed with watercress and walnuts 135
Black kale with fried egg and dandelion 110
Ricotta gnocchi with sorrel and black pepper 130
Raw langoustine with yuzu and hibiscus 145
Grilled salmon with bell pepper and piment d'espelette 145
Scallop and chicken wings with langoustine bisque 195

Larger courses

Grilled mackerel with hedgehog mushrooms and buttermilk sauce 225
Turbot with fennel ravioli on gruyère 295
Wild duck breast with pumpkin and arabica 225
Wild duck leg with funnel chanterelles and chestnut sauce 225
Sweetbread of veal with morels and butter whey 245
Pepper beef of ribeye with fries 375

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
Søblå blue cheese from søtofte gårdmejeri 75
One of each with malt crispy cocoa wafer 150

Sweet

Lemon tart 115
Raspberries with raspberry sorbet 125
Salted horseradish butter caramel 135
Milk sorbet with crispy artichokes and melon syrup 110
Caramelized bread with black cardamom ice cream 195
Chocolate mousse with coconut sorbet and cocoa sorbet 155