

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
Chestnut mushroom soup 85
Green almonds with avocado and curry 95
Spinach lightly stewed with curly kale and walnuts 125
Black kale with fried egg and dandelion 95
Ricotta gnocchi with sorrel and black pepper 125
Raw langoustine with yuzu and hibiscus 145
Grilled salmon with bell pepper and piment d'espelette 135

Larger courses
Grilled mackerel with hedgehog mushrooms 225
Turbot with fennel ravioli on gruyère 295
Scallop and chicken wings with langoustine bisque 195
Wild duck breast with pumpkin and arabica 225
Wild duck leg with funnel chanterelles 235
Sweetbread of veal with morels and butter whey 245
Pepper steak of fillet of beef 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 125
Milk sorbet with crispy artichokes and melon syrup 100
Caramelized bread with black cardamom ice cream 195
Chocolate mousse with coconut sorbet and cocoa sorbet 155

Cookbooks by Bo Bech

In my blood 250

The relation between us 250