

Smaller courses

- Chestnut mushroom soup 85
- Green almonds with avocado and curry 100
- Jerusalem artichokes with condensed buttermilk 100
- Spinach lightly stewed with curly kale and walnuts 125
- Dandelion with fried egg and black kale 110
- 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 red grapes and wood sorrel 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 and artichokes 235
- Sweetbread of veal with morels and butter whey 245
- Pepper steak of ribeye with fries 375

Cheese

- Camembert white mold cheese 75
- Thybo cow's milk cheese 75
- Goat gouda 75
- Rød København red washed rind cheese 75
- Blå grube blue cheese 75
- One of each with malt crispy cocoa wafer 150

Sweet

- Lemon tart scented with curry 115
- Blackberries with blackberry sorbet 125
- Salted horseradish butter caramel 125
- Profiteroles with lavender ice cream and blueberry sauce 145
- Caramelized bread with black cardamom ice cream 195
- Chocolate mousse with coconut sorbet and cocoa sorbet 155

Finger food

- Cashew nuts with smoked salt 50
- Baked black and green olives 50
- Toast with soft onions and cream cheese 50 a piece
- Chanterelle crouton with mustard seed 50 a piece
- Cockles with mild garlic 95
- Oysters poached in its own shell served cold with unripe strawberry juice 75 a piece
- Fries with fennel pollen and lemon mayonnaise 95

Cookbooks by Bo Bech

In my blood 250

The relation between us 250