

Starters

- Carrots with basil and seabuckthorn 100
- Celeriac with condensed buttermilk 100
- Grilled brussels sprouts leaves with green gooseberries and pistachio 115
- Tartare of langoustine with yuzu and hibiscus 145
- Raw beef with crispy salsify and smoked soy 145

Middle courses

- Spinach lightly stewed with curly kale and walnuts 135
- Ricotta gnocchi with sorrel and black pepper 145
- Cockles steamed with garlic and lime 135
- Grilled salmon with bell pepper and piment d'espelette 140
- Scallop and chicken wings with langoustine bisque 195

Main courses

- Grilled trout with fig and shallots 245
- Turbot with fennel ravioli on gruyère 295
- Wild duck with pumpkin and arabica 245
- Funnel chanterelles with duck leg and chestnut sauce 185
- Suckling pig with potato mash and parmesan toast 235
- Pepper steak of ribeye with fries 375

Cheese

- Selection of cheese from near and far with øllebrød 175

Sweet

- Lemon tart 115
- Blackberries with blackberry sorbet 115
- Salted horseradish butter caramel 125
- Profiteroles with blue lavender honey ice cream and blueberry sauce 135
- Caramelized bread with black cardamom ice cream 195
- Chocolate mousse with coconut sorbet and cocoa sorbet 145

Finger food

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