

AFTEN

Mindre retter

We recommend 2-3 per person.

Cinta Senese Lardo / 96 kr.
Rosemary oil, elderflower pickled new onions & toast

Grilled corn / 72 kr.
'Nduja & oregano

Grilled summer veggies / 93 kr.
Walnut & anchovy cream

Heirloom tomatoes / 89 kr.
Søtofte fresh lactic cheese & land cress

Caesar salad / 88 kr.
Anchovy cream, croutons & bottarga

Young Beets / 87 kr.
Beet hummus, spiced hazelnuts & herbs

White fish crudo / 94 kr.
Apple salsa & sweet fennel

Grilled Flatbread / 52 kr.
Fresh goat cheese & fermented chili

Større retter

Let the chef decide
/ 295 kr. pr. pers.

A solid meal to be shared between everyone at the table. A little of everything so just sit back and we will take care of you.

Grilled Birthesminde pork köfte / 186 kr.
Red pepper and walnut cream, quinoa pilaf & just baked flatbread

Grilled fish / 193 kr.
root vegetables, beurre blanc & sauteed greens

Grilled lion's mane mushroom / 168 kr.
Creamy polenta, corn salsa & slow cooked tomatoes

Sourdough bread & butter / 25 kr.

Dessert

3 danish cheese / 76 kr.
Crackers & stuff

Lava cake / 72 kr.
skyr mousse & danish strawberries

Danish cherries / 47 kr.
Mascarpone & rum syrup