

AFTEN

Mindre retter

We recommend 2-3 per person.

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

Grilled broccolini / 112 kr.
whipped ricotta, fried garlic, pickled ramson capers & fermented chili

Grilled summer veggies / 98 kr.
walnut & anchovy cream

Cæsar salat / 88 kr.
Anchovy cream, croutons & bottarga

Kohlrabi/ 91 kr.
tzatziki & spiced hazelnuts

White fish crudo / 94 kr.
fermented green tomato salsa, lime & cilantro

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.

Pomegranate glazed pork belly / 182 kr.
apple & bulgur tabbouleh, slow cooked tomatoes & charred fennel

Grilled fish / 190 kr.
potatoes in lovage pesto & sauteed spring greens

Funga Farm oyster mushrooms / 168 kr.
Red pepper and walnut cream, quinoa pilaf, just baked flatbread.

Sourdough bread & butter / 25 kr.

Dessert

3 danish cheese / 76 kr.
Crackers & stuff

Lava cake / 72 kr.
skyr mousse & danish strawberries

Koldskål / 65 kr.
danish strawberries & elderflower

Danish strawberries / 42 kr.
mascarpone & elderflower