

THE KITCHEN RECOMMENDS

TASTING MENU

5 servings composed by today's chef
based on the a la carte menu
400,- / guest
Recommended wine menu + 350,- / guest

TO SHARE

Beer-braised and glazed short rib with beet-
roots and goat's cheese
450,-

A LA CARTE

*We recommend 4 a la carte
dishes to share between 2 people.*

Jerusalem artichoke soup with pata negra, chives and truffle cream chantilly	95,-
Salmon and catfish tartare with lime vinaigrette, rye bread crunch and coriander	95,-
Goat cheese salad with gratinated goats cheese and apple on sour dough bread with honey- and mustard vinaigrette	85,-
Steak tartare with aioli, sweet potato crisps and cress	95,-
Pearl barley 'risotto' with parsley purée, spinach, truffle cream chantilly and parmegiano reggiano	120,-
Grilled gambas with smoked paprika and aioli	85,-
Monkfish with sautéed leeks and red wine sauce	125,-
Mussels steamed with white wine and served with garlic and cream	100,-
Grilled flat iron steak with Indian long pepper glace, shallots and Brussels sprouts	120,-
Grilled black Iberian pork shoulder with root vegetables and a sherry reduction	125,-
Chicken thigh confit with wild watercress and sherry reduction	110,-

HOUSE SPECIALITY

Iberico sortfodskinke:

Cebo 24 mdr. 40 g 100,-
Belotta 36 mdr. 40 g 150,-
Smag både Cebo og Belotta 125,-

SMALL PLATES, BIG TASTE

Green olives	40,-
Almonds with sea salt	40,-
Patatas bravas	40,-
Croquetas with ibérico ham	45,-
Pea blinis wiht smoked Fanø salmon and pickled apples	60,-
Pâté de campagne with coarse mustard	50,-
Sardines from La Gondola	60,-
Comté 16 mdr.	75,-
Charcuterie	95,-

DESSERT

Crème brûlée	70,-
Chocolate creme with sorbet	70,-
Affogato	55,-
Carrot cake with port, panna cotta cream and pistachios	75,-

SWEETS

Macaroons
1 piece 20,- / 2 pieces 30,- / 3 pieces 40,-

COFFEE

French Press	35,-
Espresso	25,-
Cappucino/latte	40,-
Tea	35,-

HUKS FLUKS