

**3 Course Menu — 395,- // 5 Course Menu — 450,-
Chef's Choice — Selected by the whole table**

Oyster — 35,- / per piece

Danish oysters from Rømø with blackcurrant leaf oil & quince vinaigrette

Preserved Summer Veggies — 55,-

Lacto-fermented vegetables

Bread and Butter — 35,-

Homemade sourdough bread served with Danish butter

House Made Charcuterie — 130,-

Cold cuts of home cured meat served with bread

Cheese Plate — 130,-

3 Danish cheeses served with bread & honey

Mushroom Toast — 135,-

Pickled red currants, sunflower seeds & grated cheese

House Made Ravioli — 160,-

Pointy cabbage, ramson, shiitake mushrooms & smoked consommé

White Asparagus — 265,-

Served with whole deep fried Danish fjord shrimps & elderflower Hollandaise

Halibut — 300,-

Danish legume ragout & ramson

Lamb Ragout — 225,-

Housemade Linguine pasta, semi-dried tomatoes, breadcrumbs & Danish cheese

Poussin — 295,-

Whole poussin served with arugula purée & young garlic

Glazed beef short ribs — 395,-

Potato purée & grilled root vegetables

Lemon Tart — 95,-

Lemon confiture, lemon curd & lemon thyme ice cream

Chocolate — 95,-

Chocolate mousse, coffee caramel & chocolate sorbet

All our dishes vary in size, and we highly recommend choosing 2-4 à la carte dishes to enjoy the best & full dining experience — your waiter will more than gladly guide you through our menu, and please let us know, if you have any questions or allergies