

**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

Tomato Tarts – 75,-

Drained yoghurt, basil oil & herbs

Croquettes – 75,-

Braised beef, whipped crème fraîche, pickles & horseradish

Focaccia With Anchovies – 75,-

Grilled sourdough focaccia & Spanish Ramón Pena anchovies

Preserved Summer Veggies – 55,-

Lacto-fermented vegetables

Bread & 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,-

Three Danish cheeses served with pan-fried fruit rye bread & honey from Fejø

House Made Agnolotti – 160,-

Filling of ricotta & nettles, served with green peas, Dashi & smoked butter

Green Asparagus – 165,-

Poached egg, lovage & elderflower Hollandaise

Poached Halibut – 300,-

Seasonal young vegetables with sauce of horseradish & watercress

Lamb Ragout – 225,-

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

Poussin – 295,-

Whole poussin served with arugula purée, grilled young garlic & chicken glaze

Lemon Tart – 95,-

Lemon confiture, lemon curd & lemon thyme ice cream

Rhubarb French Toast – 95,-

Rhubarb compote & woodruff ice cream

All our dishes vary in size, and we highly recommend choosing 2-4 á 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