

**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

**Beef Croquettes – 75,-**

Braised beef, whipped crème fraîche, pickles & horseradish

**Homemade Focaccia With Anchovies – 75,-**

Grilled sourdough focaccia & Spanish Ramón Peña 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

**Grilled Poussin – 295,-**

Whole poussin served with arugula purée, grilled young carrots & 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**