

**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

Tomato Gazpacho — 165,-

Courgette flower filled with rosemary cream

Grilled Mackerel — 225,-

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

Strawberry Tart — 95,-

Tonka Crème Diplomate & marinated Danish strawberries

Rhubarb French Toast — 95,-

Rhubarb compote & woodruff ice cream

Madeleine — 25,- / per piece

Classic sponge cake petit four with lemon

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