

3 Course Menu — 395,- // 5 Course Menu — 450,-
Our chef selects the dishes for the whole table

Oyster — 35,- / per piece

Danish oyster from Rømø with ginger, spring onion & quince vinaigrette

Tomato Tarts — 75,- / three pieces

Crisp tarts with dried tomatoes, creamy yoghurt, basil oil & fresh herbs

Beef Croquettes — 75,- / three pieces

Crispy croquettes with braised beef, whipped crème fraîche, pickles & horseradish

Homemade Focaccia With Anchovies — 75,- / three pieces

Grilled sourdough focaccia & Spanish Ramón Peña anchovies

Pickled Summer Vegetables — 55,-

Lacto-fermented vegetables

Bread & Butter — 35,-

Homemade sourdough bread served with Danish butter

Homemade Cured Meats — 130,-

A selection of our homemade cold cuts served with sourdough bread

Selection of Danish Cheeses — 130,-

Three Danish cheeses served with toasted fruit bread & honey

Homemade Filled Pasta — 150,-

Pasta filled with ricotta served with tomatoes, fennel & smoked butter sauce

Tomato Gazpacho — 145,-

Chilled tomato soup served with courgette flower & rosemary cream

Pan-Fried Hake — 250,-

Served with seasonal vegetables, horseradish & watercress sauce

Lamb Pasta — 210,-

Homemade linguine with slow-cooked lamb, semi-dried tomatoes, breadcrumbs & Danish cheese

Grilled Spring Chicken — 295,-

Whole de-boned young chicken served with arugula purée, homemade potato chips & chicken sauce

Vanilla Panna Cotta — 95,-

With Danish berries

Chocolate French Toast — 95,-

With kumquat compote & chocolate sorbet

**All of our dishes come in different sizes & we recommend 2-4 dishes per person.
Our waiters will gladly guide you through our menu & please let us know if you
have any allergies.**