

3 Course Menu — 395,-
Our chefs select the dishes for the whole table

Oyster — 35,- / per piece

Danish Rømø oysters with basil & quince vinaigrette

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 — 165,-

Pasta filled with Jerusalem artichoke served with cheese sauce & brown butter with walnuts and sage

Mushroom Toast— 160,-

Creamy mushrooms served with chives & cheese

Catch Of The Day

Please ask your waiter what our catch of the day is

Fried Chicken Burger — 210,-

Korean style fried chicken served with cabbage, pickled cucumber & fries with lemon mayo

Steak Au Poivre— 295,-

Pepper steak served with pepper sauce and fries

Dish Of The Day

Please ask your waiter what our daily special is

Vanilla Panna Cotta — 95,-

With berries

Chocolate French Toast — 95,-

With kumquat compote & chocolate sorbet

Create your own 3-course or build your own sharing menu by choosing from our selection of dishes.

Our waiters will gladly guide you through our menu & please let us know if you have any allergies.