

Menu

Sourdough bread	35,-
<i>With Danish rye and herb-whipped butter</i>	
Large snack board	145,-
<i>Fried oyster mushrooms with Karl Johan mushroom mayo, pickled vegetables, flatbread and marinated olives and hummus.</i>	
The small package	995,-
Sparkling wine and snacks, flatbread, 3 courses and 3 glasses of wine.	
<i>The same menu is chosen by the entire table. (895,- with juice pairing.)</i>	
The full package	1495,-
Sparkling wine and snacks, flatbread, 5 courses and 5 glasses of wine.	
<i>The same menu is chosen by the entire table. (1,345,- with juice pairing.)</i>	
Ceviche of pollock	135,-
<i>With Padrón peppers, cucumber and fennel, as well as herbs and flowers from the fields.</i>	
The first parsnips of the season from Jordkærgård	135,-
<i>A variation of parsnips with beurre noisette, toasted almonds, sorrel and consommé.</i>	
Tomatoes from Local Growers	135,-
<i>Served with root vegetables, red basil, and goat's feta from Jane</i>	
Sustainably caught fish or fried oyster mushrooms with méli-mélo	245,-
<i>Of Nordic legumes and summer vegetables with lemon fish sauce, thyme and tarragon served with potatoes from Ydun's garden.</i>	
Danish cheeses with pickled white strawberries and stone fruit	135,-
<i>and crispy biscuits.</i>	
Wild blueberries from the forests of Silkeborg	115,-
<i>Meringue shell filled with blueberries from the forests of Silkeborg, served with lemon verbena sorbet.</i>	
<u>After Dinner</u>	
Coffee/Tea & Gâteau Marcel	115,-
<i>With nougat mousse, hazelnut parfait and berries</i>	

