

## Evening menu 3/6

### **Bubbles & snack – 165**

#### **Ceviche of redfish and shrimp**

Served with chervil, mirabelle blossom, Lars' radishes, fennel, chickweed, and pine shoot mayonnaise.

#### **White asparagus from Soldug**

With purslane, Lars' spinach, green asparagus and asparagus-hollandaise.

#### **Warm salad of new potatoes and mussels**

Tossed in herb oil, cultured cream, mussel foam, spring greens from Samsø, and wild garlic blossoms.

#### **Seared Greater Forkbeard**

With flowering cauliflower, beurre blanc, vintage carrots from Samsø, preserved lemon, purslane, and ginger.

#### **Chicken from Gothenborg**

with wild leeks from Kalø, spring onions, slow-baked parsnip, fried garlic, and a rich vinaigrette of blackcurrant leaf and mirabelle-olives.

#### **Rhubarb and sweet woodruff**

Rhubarb sorbet, lime cake, and sweet woodruff mousse.

### **The Small Package 995,- / 895,-**

Bubbles and snack

3 courses

(the whole table chooses the same)

Wine menu / Juice menu

### **The Full Package 1700,- / 1550,-**

Bubbles and snack

All 6 courses

Wine menu / Juice menu

### **Theater Menu, 375,-**

Warm salad, seared fish, dessert  
(to be ordered between 17:30 and 18:00, with time limit)

**Starters 165,-**

**Main course 265,-**

**Dessert 135,-**

**Sparkling water per bottle 30,-**

#### **Wine menu**

2 glasses 240,- / 3 glasses 360,- / 4 glasses 480,-

5 glasses 580,- / 6 glasses 670,-

#### **Homemade juice menu**

2 glasses 145,- / 3 glasses 215,- / 4 glasses 275,-

5 glasses 335,- / 6 glasses 395,-