Autumn Menu

Bubbles & Snack 185,-

Porcini mushroom-filled ravioli

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Garden Greens & Herbs

Green herb soup with Ydun's red potatoes, leeks and blue mussels.

Venison Carpaccio

With pickled late-summer mushrooms, blue potatoes and beetroots.

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Hake with oxhella and parsley root

served with floral dukkah, saffron sauce, sautéed winter spinach and shiso.

Wild Duck with Forest Berries & Celeriac

Roasted duck breast on Lars' baby celeriac, with sloe berry sauce, pickled lingonberries and hazelnuts in beurre noisette.

(Vegetarian alternative available.)

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Blue Cheese & Quince

Mild blue cheese on a light malt waffle with thyme-roasted Hokkaido and quince "bacon".

Apple Tart

With baked apples from Ydun's garden, blueberry gelée, almond crumble and pine ice cream

The Little Package 1045,-/ 945,-

Bubbles and snacks,

3 courses with wine pairing / juice pairing.

The table chooses the same dishes.

The Full Package 1595,-/ 1345,-

Bubbles & snacks,

5 courses with wine pairing / juice pairing.

Theatre Menu — 3 Courses, 425,-

3 courses selected by the kitchen.

Available between 17:30 and 18:00, with a limited dining time.

Starters 135,-

Main Courses 265,-

Cheese or Dessert 135,-

Wine Pairing

2 glasses 250,- / 3 glasses 375,- / 4 glasses 490,-

Homemade Juice Pairing

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

5 glasses 335,- / 6 glasses 395,-

Saturday Lunch 12–14

3 courses 295,-

Wine pairing 295,-

Sunday Surprise Menu

5 courses with 3 glasses of wine 695,-

5 courses with 3 glasses of juice 595,-

90-100% økologi