

September menu

Bubbles & Snacks

Mushrooms from the forest
Pickled greens from Lars
Hibiscus and crispy rice
145,-

Mackerel and zucchini

Lime cured mackerel with german turnip,
cream, zucchini and lime-caviar

Beetroots and redfish

Fried redfish with beetroots, bergamotte, apples
from Samsø and bronze fennel

Celeriac and hazelnut

Baked celeriac with green butter, lingonberries,
porcini and kale from Lars

Göteborg chicken

Fried eggplant, beans and tomatoes from
Marie's fields, crispy forest chicken
and red wine sauce

Goat's cheese and fennel

Pie with fermented fennel, caramelized onions
and goat's cheese ice cream with rosemary

Basil and blackberries

Blackberry parfait with tarragon meringue,
basil sorbet and toasted chocolate with orange

The small menu 995/845,-

Bubbles and snacks,
4 courses, 4 glasses of wine/juice
Same dishes at the table.

The large menu 1450,-/1300,-

Bubbles and snacks, 6 glasses of wine/juice &
6 courses, vintage drink or coffee & petit four.

3 courses 465,- / 4 courses 565,-

5 courses 655,- / 6 courses 745,-

Wine Menu

2 glasses 200 ,- / 3 glasses 300 ,- / 4 glasses 400,-
5 glasses 490 ,- / 6 glasses 580 ,-

The homemade juice menu

Lime and elderberry / Bergamote / Chamomile
and herbs / Mirabelle and prunes / Rosemary
and pepper/ Anise and orange
2 glasses 145 ,- / 3 glasses 215 ,-
4 glasses 275 ,- / 5 glasses 335 ,- / 6 glasses 395

Sparkling water all evening 45,-

Saturday lunch (12-15)

3 courses 245 ,- wine menu 245,-

Sunday surprise menu

5 courses and 3 glasses of wine/juice 595 ,-

