

# Winter Menu

*Cider & consommé w. mushroom ravioli 165,-*

## **Octopus with Blood Orange**

*Pan-seared and poached octopus with dried Kalamata olives, blood orange and chickweed.*

## **Steamed Haddock with Grilled Winter Leeks**

*Steamed haddock with potato foam, winter spinach from Lars, egg yolk from Ydun's Garden and green vinaigrette.*

## **Winter Cabbage in Good Company**

*With pan-seared and poached cabbage leaves, fondant of kohlrabi, fresh goat's cheese and pecorino from Lille Raneladegård, toasted hazelnuts, apples and thyme oil.*

*(Available as a starter or main course)*

## **Sustainably Caught Fish on Yellow Beetroot from Lars and Oxhella Kumquat Purée**

*With carrot variations from Ydun, floral dukkah, watermelon radish and an intense anise-infused fish sauce.*

## **Braised Venison and Forest Mushrooms**

*With slow-roasted and pickled small celeriac, lingonberries, wild garlic capers and game sauce.*

## **Bergamot and Caramelised Ice Cream**

*Crisp tart shell with perfumed bergamot curd, candied bergamot peel and Earl Grey meringue.*

***The Small Package – DKK 995 / 895***

*Cider and consommé with mushroom ravioli*

*The table chooses the same 3 dishes*

*Wine pairing / juice pairing*

*Coffee and chocolate bites*

***The Full Package – DKK 1645 / 1445***

*Cider and consommé with mushroom ravioli*

*All 6 dishes*

*Wine pairing / juice pairing*

***Starters – DKK 145***

***Main Courses – DKK 245***

***Desserts – DKK 135***

***Sparkling Water per Bottle – DKK 30***

## **Wine Pairing**

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

*5 glasses 580,- / 6 glasses 670,-*

## **Homemade Juice Pairing**

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

*5 glasses 335,- / 6 glasses 395,-*

