

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,-*

