

## June menu

### **Sparkling Wine & Snacks – DKK 165**

Tartlet with whipped smoked cheese cream, radishes, pickled vegetables, crudités, and elderflower.

### **Ceviche of Redfish and Shrimp**

Served with chervil, mirabelle blossom, Lars' fennel, and chickweed.

### **Risotto with Green Asparagus from Soldug**

With pecorino from Øer, lemon oil, and herbs from Lars.

### **White Asparagus from Soldug and Sustainably caught fish**

With purslane, Lars' spinach, pickled spring onions, and asparagus foam.

### **Pan-Fried Danish Mackerel**

With chili-tomato cream, new potatoes, pak choi, pan-fried baby gem lettuce, roasted garlic, and a mussel sauce with bronze fennel and tarragon.

### **Forest Chicken from Gothenborg**

With Lars' cauliflower and pointed cabbage, new potatoes, baby carrots, and a rich dark sauce.

### **Rhubarb and Almond Cake**

Rosehip and rhubarb sorbet, meringue, and chilled buttermilk cream.

### **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,-**

Risotto, Seared mackerel, Dessert  
(to be ordered between 17:30 and 18:00, with time limit)

**Starters 165,-**

**Main course 265,-**

**Dessert 135,-**

### **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,-

### **Saturday Lunch 12:00–14:00**

3 courses – DKK 295

Wine pairing – DKK 295

### **Sunday Surprise Menu**

5 courses & 3 glasses

With juice pairing – DKK 595,-

With wine pairing – DKK 695,-