

## June menu

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

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

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

#### **Warm Salad with Lars' Sautéed Vegetables**

Grilled baby squash and padrón peppers, lemon oil and pea purée

#### **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, baby carrots, roasted garlic, and a mussel sauce with bronze fennel and tarragon.

#### **Forest Chicken from Gothenborg**

With Lars' cauliflower and broccoli sprouts, new potatoes and a rich dark sauce.

#### **Strawberries 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,-**

Warm salad, 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,-