

Menu

Snacks

*Green asparagus - something crispy - flowers
Crispy risotto - something pickled - umami mayo
Small pickled carrots - Ingrid Pea puré - dukkah*

Japanese inspired greens from Lars

*Small fennel, spinach, new onions, pickled
asparagus, miso mayo, ginger sauce & furikake*

Fish of the day with asparagus from Kaj

*Fish of the day with white asparagus from Kaj,
hollandaise with lime and grilled romaine salad*

Pie

*Crispy pie with Krystalost from Them, leek,
new garlic, cauliflower, elderflower and mint*

Strawberries & pine

*Almond fragilité with lemon cream, fresh
strawberries & pine sprouts*

Ekstra course - Braised chicken (145,-)

*Organic chicken from Rokkedahl
with oyster mushrooms, rhubarb,
celeriac and umami mayo*

The small package DKK 495

Bubbles and snacks & 3 dishes

The large package DKK 695

Bubbles and snacks & 5 dishes

The complete package DKK 1200

*Bubbles and snacks, 5 courses, as well as 6
paired wines*

WINE MENU

2 glasses DKK 190 / 3 glasses DKK 275

4 glasses DKK 360 / 5 glasses DKK 445

6 glasses DKK 525

JUICE MENU

2 glasses DKK 145 | 3 glasses DKK 215

4 glasses DKK 275 | 5 glasses DKK 335

6 glasses DKK 395

On Saturdays we are open for lunch at 12-15

3 dishes DKK 245

On Sundays we have the chef's menu with 5

dishes and 3 glasses of wine for DKK 495.