

# January Menu

## **Bubbles & Snacks**

*Eclair - Dumpling - cured salmon*  
135,-

## **White asparagus**

*Crispy tart with cauliflower, apples,  
sour cream & steamed cod*

## **Local kale**

*Crispy red kale, creamy butter beans with leek,  
pickled ramson flowers & herbs*

## **Fried hake**

*Celeriac confit with pickled pumpkin,  
pistachio dukkah & sauce with bergamot*

## **King trumpet & pommes Anna**

*Roasted onions, fried oysters mushroom, green  
tomatoes, fresh beetroot & sauce with miso*

## **“Gode råd” & lokal cheese**

*Danish sweet biscuit with pear,  
pine & “gran” cheese from Them*

## **Blood orange**

*Orange cake, fresh orange salad  
with olive oil, honey & almond mousse*

3 courses 445,- / 4 courses 545,-

5 courses 645,- / 6 courses 745,-

## **The small menu 1200,-**

**Sparkling wine, snacks, 4 glasses & 4 courses  
vintage drink or coffee & petit four**

## **The large menu 1500,-**

**Sparkling wine, snacks, 6 glasses & 6 courses  
vintage drink or coffee & petit four**

## **Wine Menu**

2 glasses 200 kr. / 3 glasses 300 kr. / 4 glasses 400 kr.

5 glasses 490 kr. / 6 glasses 580 kr.

## **Juice menu**

2 glasses 145 kr. / 3 glasses 215 kr.

4 glasses 275 kr. / 5 glasses 335 kr. / 6 glasses 395 kr.

Sparkling water all evening 45,-

## **Saturday lunch (12-15)**

3 courses **245 kr.** wine menu **245 kr.**

## **Sunday surprise menu**

5 courses and 3 glasses - **595 kr.**

