

September menu

Sparkling Wine & Snacks

Crudo & Fennel Flower

Crudo of flower-cured haddock from the North Sea, with cucumbers, pickled green blackberries and an airy shiso sauce.

Ravioli Filled with Porcini

With young kale shoots from Ydun, caramelised shallots, served with a thyme and goat's cheese foam.

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Mackerel with Late-Summer Vegetables

Glazed with black olives and rosemary, with a ratatouille of Hester's red peppers and potatoes.

Wild Duck with Forest Berries & Celeriac

Golden-roasted duck breast with herbs, a variation of celeriac, dark blackberry sauce and lingonberries.
(Vegetarian option available)

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Danish Cheeses

A selection of cheeses with sweet and sour pairings, seasonal fruit and crisp flakes.

Apple Tart with Wild Blueberries

With baked apples from Ydun's garden, blueberry gelée, almond crumble and pine ice cream

The Little Package 995,- / 895,-

Bubbles and snacks,
3 courses with wine pairing / juice pairing.
The table chooses the same dishes.

The Full Package 1495,- / 1345,-

Bubbles & snacks,
5 courses with wine pairing / juice pairing.

Theatre Menu — 3 Courses, 375,-

3 courses selected by the kitchen.
Available between 17:30 and 18:00, with a limited dining time.

Starters 135,-

Main Courses 265,-

Cheese or Dessert 135,-

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,-

Saturday Lunch 12–14

3 courses 295,-
Wine pairing 295,-

Sunday Surprise Menu

5 courses with 3 glasses of wine 695,-
5 courses with 3 glasses of juice 595,-

