

Menu

Bubbles & Snacks

Choux - tart - salat
135,-

Cured haddock

Haddock cured with blood orange,
pickled German turnip with thyme,
and mizuna from Lars

Clam Chowder

With fennel and dill, crispy purple carrots,
clams, hibiscus oil & herbs

Steamed Cod

Cod with fried potato with goat cheese and
rosemary, broccolini & spinach and puré with
apple and elderflower

Carpaccio of red deer

Roasted beets, fried and pickled mushroom,
cured celeriac & sauce with miso
(Can be ordered vegetarian)

Baked Alaska

Parfait with basil, sorbet with meyer citron,
cake with lime zest & lemon curd

“Gode råd” & cheese from Thise

Danish sweet biscuit with pear,
caramelized sunchokes, walnuts with
vanilla & pickled kumquats

3 courses 445,- / 4 courses 545,-

5 courses 645,- / 6 courses 745,-

The small menu 1200,-

**Sparkling wine and snacks, 4 glasses & 4
courses, vintage drink or coffee & petit four
(With juice menu 1075 kr.)**

The large menu 1500,-

**Sparkling wine and snacks, 6 glasses & 6
courses, vintage drink or coffee & petit four
(With juicemenu 1350 kr.)**

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.**

