

# January menu

**Sparkling wine & snacks 165 kr.**

**Blood Orange & Salmon**

Cured salmon with bergamot and blood orange with beets from Lars

**Tarragon & celeriac**

Spinach and celeriac from Lars with foamy tarragon and mussels, toasted pistachios and apples from Samsø

**Butternut squash & blue cheese**

Crisp waffle with blue cheese, walnuts, quince and butternut squash

**Mushrooms from the forest & ramson**

Roasted gnocchi with wild mushrooms, goat cheese and ramson

**Lingonberries and sustainable fishing**

Jerusalem artichokes with fried fish, elderflower capers and kale from Ydun

**Chocolate and coffee**

Coffee ice cream and chocolate mousse with roasted nuts and caramel

**The small menu 895,-/800,-**

Sparkling wine & snacks and 3 courses with wine/juice menu.

**Same dishes for the whole table.**

**The full menu 1500,- /1300,-**

Sparkling wine & snacks, 6 courses with 6 glasses wine/juice menu and sparkling water.

**The evening may end with coffee or tea and homemade christmas sweets**

**3 courses 485,- / 4 courses 585,-**

**5 courses 675,- / 6 courses 765,-**

**Wine menu**

2 glasses 200,- / 3 glasses 300,- / 4 glasses 400,-  
5 glasses 490,- / 6 glasses 580,-

**Homemade juice menu**

2 glasses 145,- / 3 glasses 215,- / 4 glasses 275,-  
5 glasses 335,- / 6 glasses 395,-

**Sparkling water 30,-**

**Saturday lunch 12-15**

3 courses **295 ,-** Winemenu **295 ,-**

**Sunday surprise menu**

5 courses & 3 glasses wine/juice - **595 ,-.**

**We have gold in the Organic Food Label**