

MENU

SIX FAVOURITES

Scallop, german turnip & trout roe
Sunchokes, bakskuld & rygeost
Brill, smoked bone marrow & fermented carrot
Matured raw beef, mushrooms & Havgus
Grilled pork, beetroot & onions
Apple, ymer & sorrel

Per. person. — 600
Incl. Wine pairing — 1.200

FAST FOUR

Scallop, german turnip & trout roe
Sunchokes, bakskuld & rygeost
Grilled pork, beetroot & onions
Apple, ymer & sorrel

Per. person. — 400
Incl. Wine pairing — 800

A LA CARTE

Scallop, german turnip & trout roe — 145
Sunchokes, bakskuld & rygeost — 135
Brill, smoked bone marrow & fermented carrot — 155
Matured raw beef, mushrooms & Havgus — 155
Grilled pork, beetroot & onions — 155
Apple, ymer & sorrel — 105

ROGN Baerii 15g - 170
ROGN White Sturgeon 15g - 190
ROGN Oscietra - 15g - 250

BEVERAGES

WINE BY THE GLASS

We open all bottles from our selection of wines priced below 1.000 DKK, when ordering at least two glasses. Price per glass is 1/5 of the bottle price. Please ask your waiter for suggestions.

COCKTAILS / DRINKS

All cocktails & drinks - 120

Danish Botanical Gin & Tonic

Blackberry Fizz

Cherry Dream

Negroni

Dark & Stormy

Old Fashioned

Bourbon Sour

Braumstein Mule

Espresso Martini

SELECTION OF DRINKS WITHOUT ALCOHOL - 45

Loose Goose - Gooseberries, fresh mint & tonic

Pear of Having Fun - Pear, tarragon & tonic

Just Ripe - Redcurrant, rose hip & ginger ale

Super Verbena - Verbena, chamomile flower & tonic

Black Lemon - Blackberry, lemon thyme & ginger ale

Green Rose - Cucumber, chamomile, rose peddles & tonic

Transition - Elderberry, lilac flower & ginger ale

BOTTLED BEERS

Grønjægers Pilsner, 33 cl — 75

Rødkilde Rød Hvede, 33 cl — 75

Liselund IPA, 33 cl — 75

Klintekongens Klassik, 33 cl — 75

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00, 33 cl -- 55

WATER

Still & sparkling ad libitum — 35 per. person.