

Aftensmad Menu

Dinner Menu

Snack tallerken:

Snacks:

Hjemmesyltede oliven

Marinated olives

Marcona-mandler

Marcona almonds

Petoncle - kamille - æble - sesam

Petoncle - chamomile - apples - sesame

Østers - passionsfrugthollandaise

Oyster - passionfruit hollandaise

Nordisk taco - løgpure - syltet glaskål

Nordic taco - onion puree - pickled kohlrabi

150,00



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Hamachi - brøndkarse - ponzu - jordskok
Hamachi - watercress - ponzu - Jerusalem artichoke
150,00

Hummer - porre - sort lime - grape hollandaise
Lobster - leek - black lime - grapehollandaise
165,00

Ørred - rogn - karse - estragon - peberrod
Trout - roe - cress - estragon - horseradish
150,00

Rødbede - trøffel - sennep - timian (V)
Beetroot - truffle - mustard - thyme (V)
150,00

Dansk blæksprutte - purløg - havgus - fennikel
Danish squid - chives - havgus cheese - fennel
150,00

(V) - vegetarian



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Helleflynder - dild - hjertemusling - nasturtium

Halibut - dill - cockle - nasturtium

150,00

Chawanmushi - edamame - mynte - frisee - pistaciekerner (V)

Chawanmushi - edamame - mint - frisee - pistachio seeds (V)

150,00

Moskusgræskar - saltede mandler - kaviar - grøntsagsblanquette

Butternut squash - salted almonds - caviar - vegetable blanquette

150,00

Vagtel - pastinak - karl johan-sauce - ventreche

Quail - parsnip - porcini sauce - French pancetta

150,00

(V) - vegetarian



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Dessert:

Æble - calvados - tonka - karamel (V)

Apple - calvados - tonka - caramel (V)

150,00

Bergamotte - hvidchokoladesorbet - fermenteret honning - hasselnød (V)

Bergamot - white chocolate sorbet - fermented honey - hazelnut (V)

150,00

3 petit four 65,00 (V)

1 petit four 25,00 (V)

Ost stk. 35.00 (V)

Condiment

Cheese pcs. 35.00 (V)

Condiment

(V) - vegetarian

