

An identical menu must be pre-ordered for the whole table.
All indicated dishes are served, unless a choice is indicated



SHARING MENU 1

SNACKS

Danish organic stracciatella
radicchio - piment d'Espelette -
olive oil - red sorrel (L)

Seared tuna
soy/lime - avocado - sesame - cilantro

Crispy pork belly
spicy sauce - sesame - pickled red onion -
wasabi mayo - cilantro

MAIN COURSE

Rib-eye
Uruguay - grainfed

North African-marinated chicken breast
herb salad - pomegranate - lemon

SIDE ORDERS

Salt-baked beetroot
balsamic vinegar - olive oil - crispy quinoa - mizuna

Caesar salad
romaine lettuce - pointy cabbage -
Gran ost - croutons (G*, L)

Fries

SAUCE

Béarnaise sauce (V)

DESSERT

Caramel panna cotta
baked apple - crumble (L, G*)

425

SHARING MENU 2

SNACKS

Danish organic stracciatella
radicchio - piment d'Espelette -
olive oil - red sorrel (L)

Smoked salmon rilette
dill - apple - horseradish (L)

Beef carpaccio
hazelnuts - Vesterhavs-cheese -
green herbs - olive oil (N*, L*)

MAIN COURSE

Rib-eye
Uruguay - grainfed

Short ribs
Korean BBQ - grilled lime

SIDE ORDERS

Broccoli
Goma dressing - spring onion -
chili - sesame (G, V)

Caesar salad
romaine lettuce - pointy cabbage -
Gran ost - croutons (G*, L)

Fries

SAUCE

Béarnaise (V)

DESSERT

Caramel panna cotta
baked apple - crumble (L, G*)

445

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili - chimichurri (V)

Seared tuna
soy/lime - avocado - sesame - cilantro

Crispy pork belly
spicy sauce - sesame - pickled red onion -
wasabi mayo - cilantro

MAIN COURSE

North African-marinated chicken breast
herb salad - pomegranate - lemon

Or
Rib-eye steak 275 gr.
Uruguay - grainfed

Or
Beef tenderloin 220 gr.
Denmark - organic

SIDE ORDERS

Green beans
mustard vinaigrette - parsley - red onion (V)

Caesar salad
romaine lettuce - pointy cabbage -
Gran ost - croutons (G*, L)

Fries

SAUCE

Pepper sauce (L)
Béarnaise sauce (V)

DESSERT

Caramel panna cotta
baked apple - crumble (L, G*)

385 (CHICKEN BREAST)

465 (RIB-EYE)

495 (TENDERLOIN)

DRINKS MENUS

DRINKS MENU 1

Wine menu – house choice
3 glasses

Water
Sparkling and still

Filter coffee

275,- PR.PERSON

DRINKS MENU 2

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

395,- PR.PERSON

DRINKS MENU 3

Apéritif

Wine menu – house choice +
Served ad libitum during dinner

Water
Sparkling and still

Filter coffee

495,- PR.PERSON