

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



SEASONAL MENU

SNACKS

Danish organic stracciatella
white asparagus - peas -
pea shoots - olive oil (L, V)

Ceviche
white fish - tiger's milk - jalapeño -
avocado cream - green peaches (L*)

Crispy pork belly
spicy sauce - sesame - pickled red onion -
wasabi mayo - coriander (G)

MAIN COURSE

Grilled chicken breast
rosemary - thyme - garlic

SIDE ORDERS

Green asparagus
ramson - capers cream - feta cheese (V, L*)

Green salad
mustard vinaigrette (🌿)

Fried potatoes
olive oil - herbs

SAUCE

Port sauce (L)

DESSERT

Trifle
vanilla cream - seasonal compote - crumble (L, G*)

395

SHARING MENU

SNACKS

Danish organic stracciatella
white asparagus - peas -
pea shoots - olive oil (L, V)

Seared tuna
soy/lime - avocado - sesame - coriander (G, L)

Carpaccio of beef
hazelnuts - Vesterhavs-cheese -
green herbs - olive oil (L*, N*)

MAIN COURSE

Rib-eye
Uruguay - grain fed

Grilled chicken breast
rosemary - thyme - garlic

SIDE ORDERS

Broccoli
spring onion - Goma dressing (G*)

Caesar salat
romaine lettuce - Gran cheese - croutons (G*, L)

Pommes frites

SAUCE

Béarnaise (V)

DESSERT

Trifle
vanilla cream - seasonal compote - crumble (L, G*)

445

OPTION MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (L, V)

Seared tuna
soy/lime - avocado -
sesame - coriander (G, L)

Crispy pork belly
spicy sauce - sesame - pickled red onion -
wasabi mayo - coriander (G)

MAIN COURSE

Rib-eye steak 275 gr.
Uruguay - grain fed

Or

Beef tenderloin 220 gr. +30
Denmark - organic

SIDE ORDERS

Caesar salat
romaine lettuce - Gran cheese - croutons (G*, L)

Pommes frites

SAUCE

Pepper sauce (L)

Béarnaise (V)

DESSERT

Trifle
vanilla cream - seasonal compote - crumble (L, G*)

495

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

445,- PR. PERSON

DRINKS MENU 3

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water
Sparkling and still

Filter coffee

475,- PR. PERSON