

# EVENING MENU

## LET US CHOOSE THE MENU

YOUR TASTE BUDS WILL BE SURPRISED BY PARTS FROM THE WHOLE MENU

MIN. 2. PERS. (PRICE PER PERS.)

4 courses **390,-**  
drink pairing **290,-**

5 courses **440,-**  
drink pairing **340,-**

### SMØRREBRØD

—

Fried pickled herring with smoked cheese,  
onion and herbs

**120,-**

Cold smoked salmon with eggs  
and hemp seed mayo

**140,-**

Hand-peeled shrimps with tomato and sorrel  
on grilled brioche

**150,-**

Chicken salad with cauliflower, pickled beech  
mushrooms and crispy chicken

**120,-**

Tomato with roasted garlic  
and hazelnut

**120,-**

### SNACKS

—

**35,-**

Oysters (price per piece)

Thyme biscuit, goat cheese  
and smoked beetroots

Fish cakes with seaweed  
and cucumber

### STARTERS

—

Leek with brown butter, elderflower capers  
and chicken skin

**120,-**

Raw salted scallops with cucumber, dill  
and Nordic ceviche

**140,-**

Beef tartare with blackberry, lovage  
and rye crumbs

**120,-**

# EVENING MENU

## IT IS IMPORTANT FOR US THAT...

Our bread is made of newly grinded rye, 'ølands' and wheat flower from Herslev  
- grinded in our own stone mill

The meat is from our good friends at Grambogård

We gather herbs for our snaps and cooking ourselves

## MAIN DISHES

—

Fried zander with 'midsommer' rye risotto,  
sea lettuce and Jerusalem artichoke

**240,-**

Pork with cherry chutney, croquette, little gem salad  
and cracklings

**190,-**

Onglet steak with burned onion, mushrooms,  
potato and bordelaise sauce

**210,-**

Lamb dolma with cabbage, thyme and  
baked vegetables

**210,-**

## CHEESE

—

Nordic cheese selection  
**40,- per piece**

## DESSERT

—

Raspberry, peach and roasted hazelnut  
**90,-**

'Lagkage' with cherry and white chocolate  
**90,-**

Our selection of ice cream and sorbet

**1 scoop - 30,-**

**2 scoops - 55,-**

**3 scoops - 75,-**

1921 petit fours  
**45,-**