

EVENING MENU

SET MENU

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

Snacks

Raw salted scallops with cucumber, dill and ceviche

Smørrebrød tasting (only for 5 course menu)

Beef tartare with blueberry, hibiscus, lovage and rye crumbs

Lamb dolma with cabbage, thyme and baked vegetables

Raspberry, peach and roasted hazelnut

4 courses **390,-**

drink pairing **290,-**

5 courses **440,-**

drink pairing **340,-**

SMØRREBRØD

—

Tomato with roasted garlic
and hazelnut

110,-

Cold smoked Icelandic salmon with eggs
and hemp seed mayo

140,-

Hand-peeled shrimps with tomato and sorrel
on grilled brioche

150,-

Chicken salad with pumpkin, pickled beech
mushrooms and crispy chicken

120,-

SNACKS

—

30,-

Oysters (price per piece)

Chips and smoked mayo

Fish cakes with seaweed
and cucumber

STARTERS

—

Leek with brown butter, elderflower capers
and chicken skin

90,-

Raw salted scallops with cucumber, dill
and lemon

120,-

Beef tartare with blueberry, hibiscus,
lovage and rye crumbs

95,-

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 herring is marinated for 6-12 months and is from the North Atlantic

Our salmon is Icelandic and smoked over beech

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

215,-

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

190,-

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

25,- per scoop

1921 petit fours

45,-