

* CLASSIC MENU *



Menu | DKK 750

Wine menu | DKK 300/425

snacks

Oysters

With lemon and capers vinaigrette
(Allergens: Mollusc)

Cured halibut

On blini with pickled leeks & horseradish
(Allergens: Gluten, fish, lactose)

Crispy chicken skin

With smoked creme fraiche and chervil
(Allergens: Lactose)

first starter

Cured scallop

With yuzu cream, kohlrabi and tarragon oil
(Allergens: Fish)

second starter

Langoustine bisque

With Jerusalem artichokes,
pickled apples and dill
(Allergens: Crustacean, lactose, alcohol)

main course

Beef tenderloin

With herbs, pommes puré, salted baked carrot,
truffle sauce and freshly grated truffle
(Allergens: Lactose, celery, alcohol)

dessert

Chocolate ganache

With black currants coulis, hazelnut praliné and
black currants sorbet
(Allergens: Lactose, nuts)

Add a glass of bubbles for your snacks

Champagne

NV Brut Grande Reserve André Clouet
95

Wine menu 1 | 300

Sauvignon Blanc/Verdejo

Aderum, Spanien

Chardonnay Sebastiani

Sonoma, California, USA

Fancy

Sangiovese, Fancy Wine Co., Italy

Noble Semillon

Viu Manent, Colchagua valley, Chile

Wine menu 2 | 450

Sancerre

Steve Millet, Loire, France

Chablis

Jean Marc Brocard, Bourgogne, France

Barolo

Terre del Barolo, Piemonte, Italien

Ruby Port

Fonseca, Porto, Portugal

Bartender's choice | 350

Whirl Domination

Hazy Ipa, To Øl, draught

Garden of Eden

Gin, appel og lemon

Sloe 'n' Passionate

Sloe gin, passion og lime

Cosmopolitan

Vodka, cointreau og cranberry

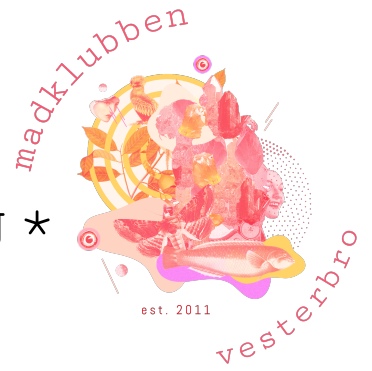
Swap to a virgin menu please add a
comment

* VEGETARIAN MENU *

All dishes can be made vegan

Menu | DKK 750

Wine menu | DKK 300/425



snacks

Root vegetable chips

With smoked vegan yogurt and chervil

Roasted artichoke

With chimichurri
(Allergens: Garlic)

Grilled gem lettuce

With capers vinaigrette

first starter

Baked Jerusalem artichokes

With lemon mayo, kohlrabi and tarragon oil

second starter

Mushroom bouillon

With sour apples, potato chips and dill

main course

Confit celery

With small beetroots, beetroot glaze, hazelnuts,
tuscan kale and freshly grated truffle
(Allergens: Garlic, nuts)

dessert

Chocolate ganache

With black currants coulis, hazelnut praliné and
black currants sorbet

Add a glass of bubbles for your snacks

Champagne

NV Brut Grande Reserve André Clouet

95

Wine menu 1 | 300

Sauvignon Blanc/Verdejo

Aderum, Spanien

Chardonnay Sebastiani

Sonoma, California, USA

Fancy

Sangiovese, Fancy Wine Co., Italy

Noble Semillon

Viu Manent, Colchagua valley, Chile

Wine menu 2 | 450

Sancerre

Steve Millet, Loire, France

Chablis

Jean Marc Brocard, Bourgogne, France

Barolo

Terre del Barolo, Piemonte, Italien

Ruby Port

Fonseca, Porto, Portugal

Bartender's choice | 350

Whirl Domination

Hazy Ipa, To Øl, draught

Garden of Eden

Gin, appel og lemon

Sloe 'n' Passionate

Sloe gin, passion og lime

Cosmopolitan

Vodka, cointreau og cranberry

Swap to a virgin menu please add a
comment