

søren k

A la carte evening

German turnip with oyster vinaigrette, parsley and roasted spelled grains

Lumpfish roe with egg yolk, asparagus and horseradish

Pickled trout with buttermilk, cress and radish

New potatoes with lovage and mussels

Fried brill with puree of onion and pickled wild garlic

Norwegian lobster with anchovy and kale

Tatar of beef with mustard, watercress and Jerusalem artichoke

All courses DKK 120,-

Dessert

Rhubarb with almond and caramelized white chocolate 80,-

Chocolate mousse with lemon and blackcurrant 80,-

Cheese plate 95,-

All servings are starter size. We recommend 4 courses or more, per person

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

CREDIT CARD

Credit card is imposed the issuer's fee