

søren k

Compose your own menu

Fine de Claire oysters with fermented asparagus and horseradish
Pickled mackerel with almonds, fennel and chervil
Roasted white asparagus with egg yolk, peas and dill
Fried scallop with Norwegian lobster bisque and pickled asparagus
New potatoes with lovage and mussels
Norwegian lobster with anchovy and kale
Squid with mussels, ink and green strawberries
Fried brill with pure of onion and pickled wild garlic
Tatar of beef with egg cream and pickled green tomatoes

Courses DKK 120,-

Dessert

Rhubarb sorbet with beetroot, milk sauce and verbena 85,-
Tonga parfait with apple, chamomile and hazelnut 85,-
Cheese plate 95,-

All servings are starter size. We recommend:

2- 3 courses for lunch

3-5 courses for an evening in søren k

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

CREDIT CARD

Credit card is imposed the issuer's fee