

DÎNER

EVENING

7 Serveringer 425,-

*Menuen skal vælges af hele bordet og deles family-style.
(Menuen kan ikke laves vegansk og vegetarisk)*

Bread

Whipped Mangaliza fat

Accras de morue with Picalili

Onion tart with creme cru

Pork tongue salad with ramson and rocket salsa

Asparagus with roasted almond cream

Rabbit stew with asparagus and coco beans

Hazelnuts profiteroles

A LA CARTE

Vi anbefaler 3-4 serveringer per gæst.

Bread with Mangaliza pork fat 45,-

Pickled olives with thyme and lemon 55,-

Gougères 85

Oysters 3/6 pcs. 125-250

Anchovies with grilled lemon mayonnaise 85

Accras de Morue with Picalili 105

Onion tart with crème crue 150

Pork tongue salad with ramson rocket salsa 135

Asparagus with roasted almond cream 135

Rabbit stew with asparagus and coco beans from Bornholm 185

Sweetbread with honey, spring veggies and veal sauce 215

Fromage 3/6 pcs. 135/250

2 scoops of Ice cream 95

Hazelnuts profiteroles 125