



# Menu

## 3 Course Menu Á La Carte

450,-  
Beuf +100,-

## Vegetarian 3 course Menu

Chefs choice  
400,-

## 4 Course Menu

Appetizer - Starter - Main - Dessert  
Chefs choice  
550,-

## 7 Retters Menu

3 Snacks - Appetizer - starter - Main - Dessert  
Chefs Choice  
675,-

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## Snacks

### Caviar serving

10g Magnatum Gold Caviar

Sourdough Waffle - Whipped Clotted Cream -  
Onion

225,-

### 3 Snacks from the Kitchen

Caviar - Sourdough - Clotted Cream

Røsnæs Ham - Pie shell - Chives

Krustade - Shellfish - White Asparagus

275,-

## Starters

### Jerusalem Artichoke Soup

Chestnuts - Apples - chips  
145,-

### Mackerel

scorzoneria - Buttermilk - Herbs  
145,-

### Cured Duck

Root Vegetables - Cheese  
145,-

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## Hovedret

### Cod

Miso - Cauliflower - Fermented Gooseberries  
255,-

### Pork Cheeks

Pommes Aligot - Onions - Currant  
255,-

### Beuf Bearnaise

Pumpkin - Mushrooms - Balsamic  
Choose between French Fries or Boiled Potatoes

355,-

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## Dessert

### Pear Tart

Hazelnut Ice Cream- Variation of Pear  
125,-

### Sea Buckthorn

Blondie - Sorbet - Marengs - Bee pollen  
125,-

### 4 Danish Cheeses

Sweet - Salty - Crispy  
145,-





# Menu

