

DINNER MENU

5:30PM - 10:00PM



STARTERS

- Organic Burrata** - Fresh cheese from La Trecchia with beetroot, basil, romanico olive oil & cabernet sauvignon balsamic (v)..... DKK 155,-
- Home-cured Salmon** - served with lemon emulsion, dill, pickled romanesco & timut black pepper..... DKK 165,-
- Tartar of Beef Tenderloin** - Hand cut beef tenderloin, pickles, confit egg yolk, homemade beer mustard, cress & piment d'espelett..... DKK 165,-
- Perle Blanche no.5 Oysters** 3pcs/ 6pcs.....DKK 155.- / 295,-



TO SHARE

- Charcuterie Board** - Selection of Organic Danish cured meats served with traditional pickles, homemade paté & bread.....DKK 145,-
- 6 Oysters 2 ways** 3 fried & 3 raw with chefs choice of dip & dressing.....DKK 310,-
- Add 10g Baerii Caviar Classique..... DKK 350,-



MAINS

- Jerusalem Artichoke Risotto** - with white wine, roasted jerusalem artichoke, pecorino romano, romanico olive oil & black autumn truffle (v)..... DKK 195,-
- Poached Cod** - crushed new potatoes, cold pressed rapeseed oil, dill, samphire & brown butter with schrimps & capers..... DKK 230,-
- Filet Mignon** - Dry Aged 300g, seasonal vegetables, potato & red wine sauce.....DKK 495,-
- Add pan fried Foie Gras*..... DKK 145,-
- Grilled Lamb Saddle** - Danish reared lamb, served with classic italian caponata & madeira sauce..... DKK 285,-



CHEESE

- Selection of Danish cheeses** - with seasonal condiments..... DKK 125,-



DESSERT

- Sanders Affogato** - Homemade hazelnut ice cream & espresso.....DKK 85,-
- Poached Figs** - Figs poached in red wine and cognac, served with kefir fermented creme fraiche & honeycomb..... DKK 95,-
- Chocolate Mousse** - Dark chocolate, anzac ginger biscuit & vanilla olive oil ice cream..... DKK 95,-

v (vegetarian) vg (vegan)