



LUNCH MENU

12:00 PM - 2:30 PM



OYSTERS & CAVIAR

3 or 6 Oysters of the season	DKK 175 / DKK 345,-
6 Oysters 2 ways	DKK 365,-
3 raw & 3 garnished	
Lumpfish Roe 10 g	<i>Daily price</i>
Gold Caviar 30 g	DKK 1.150,-
Oscietra Caviar 30 g	DKK 1.450,-

SALADS

Chevre Chaud (v)	DKK 195,-
Beetroots, grains, walnuts, honey & goats cheese	
Cobb Salad	DKK 215,-
Chicken, pancetta, egg, avocado & blue cheese	

(v) vegetarian (vg) vegan



LUNCH MENU

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MAIN

Avocado Toast (vg).....	DKK 145,-
Rye Bread, herbs, onion & dried tomato	
Shakshuka (v).....	DKK 145,-
Peppers, tomato, egg, saffron & herbs	
Lobster Florentine	DKK 165,-
Egg, lobster, spinach, hollandaise & English muffin	
Free Range Chicken	DKK 195,-
Gochujang, sesame & asian vegetables	
Pasta Pesto (v).....	DKK 210,-
Fettuccine, basil pesto, tomato & parmigiano reggiano	
Bavette Steak	DKK 250,-
Caramelized onion, seasonal greens & peppercorn sauce	
Whole Sole	<i>Daily price</i>
Shallot, capers, brown butter, lemon & herbs	

DESSERT & CHEESE

Cake of the day (v).....	DKK 55,-
Sanders Affogato (v).....	DKK 95,-
Hazelnut ice cream & espresso	
Baked Camembert	DKK 150,-
Crisp bread & garlic rosemary	
Danish cheeses	DKK 225,-
with seasonal condiments	

(v) vegetarian (vg) vegan