

AFTEN / EVENING

Forretter / Starters

Tomatsalat / Tomato salad

cherrytomater – burrata – syltede solbær
cherry tomatoes – burrata – pickled blackcurrants
165,-

Lyngrillet tuntatar / Lightly grilled tuna tatar

avocadocreme- ingefær- og limevinaigrette – tangsalat
avocado cream- ginger-lime vinaigrette – seaweed salad
165,-

Carpaccio af oksemørbrad/ Carpaccio of beef tenderloin

rucola – pinjekerner – parmesan
arugula – pine nuts – parmesan
175,-

Safranrisotto / Saffron risotto

svampe – trøffel – pecorino
mushrooms – truffle – pecorino
165,-

Asparges /Asparagus

hollandaise sauce – håndpillede rejer – salttørret æg
hollandaise sauce – hand peeled shrimp – cured egg
175,-

Tilvalg/Add ons

Pommes frites / French fries

65,-

Nye danske kartofler / New Danish potatoes

65,-

HOVEDRETTER / MAIN COURSES

Færøsk laks / Faroese salmon

asparges – dild – rygeostsauce
asparagus – dill – smoked cheese sauce
285,-

Perlehøne / Guinea fowl

crème de volaille sauce – pastinakpuré – karotter
crème de volaille sauce – parsnip puré – small carrots
265,-

Ribeye / Ribeye

pebersauce – løg – cherrytomat på stilk
pepper sauce – onion – cherry tomatoes on stem
375,-

Torsk i miso / Cod in miso

ærter – limesauce – ærteskud
peas – lime sauce – pea shoots
255,-

Moules frites / Moules frites

hvidvin – gulerod – pommes frites
white wine – carrot – french fries
235,-

Burger /Burger

oksekød – bacon – bøftomat
beef – bacon – beef tomato
150,-

Desserter / Desserts

Danske jordbær / Danish strawberries
vaniljeis – karamel – rabarber-consommé
vanilla ice cream – caramel – rhubarb-consommé
105,-

Crème brûlée / Crème brûlée
hasselnødder- lavendel – blodappelsinsorbet
hazelnuts- lavenderblood – orange sorbet
105,-

Gateau marcel / Gateau marcel
blommekompot – vaniljeis – skovsyre
plum compote – vanilla ice cream – oxalis
115,-

Ostetallerken / Cheese plate
comté – hvide dame – gammel knas – pecorino
comté – hvide dame – Gruyère – pecorino
145,-

Petit four / Petit four
75,-

Sparkling Tea / Sparkling Tea

blå – crowd pleaser, 0% alkohol
blue – crowd pleaser, 0% alcohol

90,-

Sparkling Tea / Sparkling Tea

grøn – ingefær og citrongræs, 5% alkohol
green – ginger and lemongrass, 5% alcohol

90,-

ARISTO MENU

Menu for hele bordet / Menu for the whole table

Lyngrillet tuntatar / Lightly grilled tuna tatar
avocadocreme- ingefær- og limevinaigrette – tangsalat
avocado cream- ginger-lime vinaigrette – seaweed salad

Asparges / Asparagus
hollandaisesauce – håndpillede rejer – salttørret æg
hollandaise sauce – hand peeled shrimp – cured egg

Torsk i miso / Cod in miso
ærter – limesauce – ærteskud
peas – lime sauce – pea shoots

eller / or

Perlehøne / Guinea fowl
crème de volaille sauce – pastinakpuré – karotter
crème de volaille sauce – parsnip puré – small carrots

Danske jordbær / Danish strawberries
vaniljeis – karamel – rabarber-consommé
vanilla ice cream – caramel – rhubarb consommé

eller / or

Crème brûlée / Crème brûlée
hasselnødder – lavendel – blodappelsinsorbet
hazelnuts – lavenderblood – orange sorbet

4-retters menu: 495,-
4-course menu: 495,-

Vand, med eller uden brus, ad libitum, pr. person 38,-
I tilfælde af allergi spørg tjeneren for mere info.