

SÆRTILBUD: Kokkens Valg – Chef's Choice *

7 serveringer valgt af vores kokke – pr. person 385,- (Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin valgt af vores tjenere: 285,-

Menu of 7 servings chosen by our chefs – pr. person 385,- (Must be ordered by the entire table/min. 2 persons)

Add 3 glasses of wine chosen by our waiters: 285,-

***Besparselse/Savings: 225,-**

Forretter - Starters

Burrata 85,-

Fløde-burrata fra La Treccia parret med friske og dehydrerede tomater, drysset med balsamico og et strejf af citron-infuseret olivenolie, croutoner og rød mizuna

Creamy burrata from La Treccia paired with fresh and dehydrated tomatoes, drizzled with balsamico and a hint of lemon-infused olive oil, croutons, and red mizuna

Gambas 95,-

Rejer bagt i lerfad med hvidløgsolie, frisk persille og brød

Shrimps baked in a clay bowl with garlic oil, fresh parsley and bread

Okse Tatar - Beef Tatar 95,-

Oksekød rørt med cognac og sennep, toppet med fermenteret kimchi-mayo, sprøde rugbrødsflager, syltede skalotteløg, karse og eddikesne

Minced beef stirred with cognac and mustard, topped with fermented kimchi mayo, crunchy pieces of rye bread, pickled shallots, cress, and vinegar snow

Arancini 95,-

Friterede risottokugler med aioli og løvstikke-dild-støv

Golden fried risotto balls with aioli and lovage-dill dust

Svampe a la creme – Mushroom a la crème 95,-

Cremede svampe flamberet i cognac, på brioche med persille og parmesan

Creamy mushrooms flambéed in cognac, on brioche with parsley and parmesan

Tilbehør – Sides

Kartofler – Potatoes 45,-

Små kartofler kogt i smør-emulsion, serveret med karse

Small potatoes cooked in a butter emulsion, served with cress

Timian og oste fritter – Thyme Cheese Fries 45,-

Gyldne pommes frites toppet med ost og et strejf af timian

Golden French fries topped with cheese and a sprinkle of thyme

Lille Salat – Side Salad 40,-

Hjertesalat vendt i en sennepsvinaigrette, toppet med sprøde wasabi peanuts

Gem salad tossed in a mustard vinaigrette, topped with crunchy wasabi peanuts

Bruschetta – 40,-

Brød grillet med hvidløg og olivenolie, toppet med hakkede danske tomater og basilikum

Bread grilled with garlic and olive oil, topped with minced Danish tomatoes and basil

Brød og Smør – Bread and Butter 25,-

Hjemmebagt brød - Home baked bread

Hovedretter - Mains

Pocheret torsk – Poached cod 160,- 🍷

Pocheret torsk med danske kartofler, glaskålssalat og sauce lavet på Vesterhavssost
Poached cod with Danish potatoes, kohlrabi salad and sauce made with cheese from the North Sea

Grillet Freygaard Bavette Medium Rare 175,- 🍷

Grillet Freygaard bavette serveret med ristede gulerødder, løgpuré, kartoffel-trøffelskum, karamelliserede løgskaller og sherrysauce
Grilled Freygaard bavette steak served with roasted carrots and onion puree, truffle potato foam, caramelized onion shells and sherry sauce

Rosmarin & hvidløgsmarineret Portobello – *Rosmary and garlic marinated Portobello* 135,- 🌿🍷

Grillet Portobello marineret i rosmarin, hvidløg og balsamico. Serveres med gulerodspuré, grillede gulerødder, kartoffel-trøffelskum og sherrysauce
Grilled Portobello marinated in rosemary, garlic and balsamico. Served with roasted carrots and carrot purée, truffle potato foam and sherry sauce

Coq au vin blanc 185,- 🍷

Grydestegt kylling serveret i gryden med kartofler, gulerødder, knoldselleri, røgede bacontern og friske urter
Pot-roasted chicken served in the pot with potatoes, carrots, celeriac, smoked diced bacon and fresh herbs

Tartar Frites – 165,- 🍷

Oksekød rørt med cognac og sennep toppet med fermenteret kimchi-mayo, syltede skalotteløg, karse og eddikesne, Serveret med pomfritter og kimchi-mayo
Minced beef stirred with cognac and mustard, topped with fermented kimchi-mayo, pickled shallots, cress and vinegar snow, served with French fries and kimchi-mayo

Bistro Burgers

Nemo Burger 120,-

Hakkebøf, syltede rødløg, tomat, bacon, syltede agurker, kimchi-mayo, cheddar og sprød salat
Beef, pickled red onions, tomato, bacon, pickles, kimchi mayo, cheddar and crispy salad

Nemo Chicken 120,-

Kylling, parmesanost, syltede rødløg, tomat, kimchi-mayo og sprød salat
Chicken, parmesan cheese, pickled red onions, tomato, kimchi mayo and crispy salad

Add French Fries and dip: 50,-

Dessert

Gateau Marcel 85,-

Gateau Marcel serveret med broken solbærgel, vaniljeis og friske bær
Gateau Marcel served with broken blackcurrant gel, vanilla ice cream and fresh berries

Pankopaneret lemoncurd – Lemoncurd in panko breading 85,-

Pankopaneret lemoncurd med flormelis og vulkansk surkløver
Lemoncurd with powdered sugar and volcanic sour clover

Drikkevarer/*Drinks*

Still Water Bottle 25,-
Cocio Chocolate Milk 30,-

Øl- *Beer*

Tuborg or Tuborg Classic Draught 35/65,-
Kronenbourg Blanc or Yakima IPA 40/70,-
IPA or Christiania Pilsner bottle 40,-
Somersby Apple Cider 55,-

Sodavand - *Sodas*

Coca Cola
Coca Cola Zero
Faxe Kondi
Squash
Schweppes Lemon
Sparkling Water with/without citrus
32,-

Juice 35,-

Hyldeblomst/*Elderflower*
Hindbær/*Raspberry*
Solbær/*Blackcurrant*
Æble/*Apple*

Hot Drinks

Black Coffee, Tea, Espresso 35,-
Cortado or Macchiato 40,-
Café Latte, Cappuccino, Flat White or Hot Chocolate 45,-
Irish Coffee 95,-
2 cl Baileys or Whiskey 35,-

Cocktails/*Drinks*

Gin & Tonic 95,-
Rum & Coke 95,-
Vodka & Soda 95,-
Aperol Spritz 95,-
Espresso Martini 95,-
Gin Hass 95,-

White Wine

Les Deux Verres
Sauvignon Blanc, Languedoc, France 2024
Fresh, sharp and light-bodied
85/385,-

Paradies
Riesling Feinherb, Germany 2024
Fairly sweet with notes of citrus
90/405,-

Weingut Christoph Bauer
Grüner Veltiner, organic, Austria 2023
Full-bodied, dry and lively
95/435,-

Dans l'air du Temps
Chardonnay, France 2023
Smooth, round and tart
90/395,-

Chablis AOC "Georges Deschamps"
Chardonnay, organic, France 2023
Fresh, fruity and light-bodied
105/485,-

Rosé

Casal de Ventozela
Espadeiro, Portugal 2024
Fresh, tart and fruity
85/385,-

Red Wine

Les Deux Verres
Grenache Noir, France 2024
Light-bodied, tart and sweet
85/385,-

Domaine Villessèche
Côtes du Rhône, France 2023
Classic, subtle and aromatic
85/385,-

Diciotti 18% Gradi
Primitivo, Italy 2023
Sweet, rich and full-bodied
90/405,-

Port wine

Nieport Fabelhaft Tawny
Aged in oak casks for 3,5 years in Portugal
80/385,-

Bubbles

La Gioiosa Prosecco DOC
Glera Spumante, Italy 2022
90/395,-

Champagne Comtesse de Néples
Pinot noir and Chardonnay, France
495,-

