

Dinner menu

We have two menus. The Social Experience, which is a trip around our entire kitchen. The other is a meal put together by you and your guests choosing from our very sharable Plates with seafood, meats and greens.

The Social Experience

To be ordered by the whole table and minimum 2 persons

Heart salad, confited fennel & pickled onions
Gratinated scallop with sauce hollandaise & cheese
Pata Negra Ham & local cheese
Chicken wings with teriyaki & spring onions

Roasted chickenbreasts with blanquette sauce
Fries with herbs and salt
Grilled broccolini with garlic & parsley vinaigrette
Padrons with dried chili

Cold buttermilk soup with raspberries, vanilla crumble & sorrel
(We reserve the right to make changes to the menu)
395

Upgrade

Dry aged Cote de Boeuf with pepper sauce 125 per person

Additions

Fresh shredded italian summer truffle
55 per dish, per person

Winemenu
295

Please ask the staff about allergens

A la carte

All our plates are made to share.
We recommend that two guests start sharing 6 plates.
“The one who shares – gets more”

Vegetarian

Nutmix

smoked almonds & salted cashews
55

Pickled mix

olives & baby peaches
55

Padrons

with dried chili
65

Pommes frites

with herb-salt
60

Pommes frites

with truffeoil & cheese
65

Falafel

with chili (mild) & mushroomcreme
80

Croquettes of potatoes

with mushrooms and smoked creamcheese
85

Tasty veggie snack burgers

med chilimayo, picled red onions og relish
100

Fried Jerusalem Artichokes

with truffle mayo & crispy sage
95

Grilled brocolini

with garlic & parsley vinaigrette
125

Mini romaine

with confited fennel & pickled onions
95

Seafoods

Oyster

with roasted sesame & lemon
pr. piece. 35

Oyster

with Bloody Mary shot
pr. piece. 40

Fried cod

with red curry cream
95

Gratinated scallops

with Hollandaise & local cheese
135

White asparagus

with Hollandaise & hand peeled shrimps
165

Roasted Brown trout

with caramelized butter & grilled lemon
195

15 gr. Caviar

with blinis & sour cream
195

Please ask the staff about allergens

Please note that payments with company cards as well as credit and debit cards
registered outside the EU, a fee of 1,89% will be charged.

A la carte

All our plates are made to share.
We recommend that two guests start sharing 6 plates.
“The one who shares – gets more”

Meats

Chicken wings

with teriyaki, roasted sesame & spring onions
80

Pata Negra ham

with trufflecream, local cheese & grilled bread
115

Tartar

with herbs, mustard seeds & crispy capers
90

Crunchy chicken snack burgers

with pickled cucumber, heart salad & peppermayo
100

Roasted chickenbreast

with grilled pointed cabbage & blanquette sauce
175

Cote de Boeuf of 600 gr

med pepper sauce
495

“A problem shared,
is a problem halved”

Let the evening
have a sweet ending

Cheeses & Desserts

Comte Grand Cru Fil +16 months

with honey & fried rye bread
85

Local blue cheese

with honey & fried rye bread
75

“Koldskål”

with fresh raspberries, sorbet, sorrel & crumble
85

Gateau Marcel

with vanilla ice cream & cacao nibs
75

Selection of ice cream

dulce de leche
75

“The one who shares – gets more”

Please ask the staff about allergens

Please note that payments with company cards as well as credit and debit cards
registered outside the EU, a fee of 1,89% will be charged..
