

# Dinner menu

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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.

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## The Social Experience

To be ordered by the whole table and minimum 2 persons

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

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

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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

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

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## Vegetarian

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### **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 Comte Grand Cru Fil +16 months  
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

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## Seafoods

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### **Oyster**

with roasted sesame & lemon  
pr. piece. 35

### **Oyster**

with Bloody Mary shot  
pr. piece. 40

### **Gratinated scallops**

with Hollandaise & local cheese  
135

### **White asparagus**

with Hollandaise & hand peeled shrimps  
165

### **Roasted Cod**

with caramelized coliflower, celeriac puré  
& browned butter  
195

### **15 gr. Caviar**

with blinis & sour cream  
195

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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.

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## Meats

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### 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

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“A problem shared,  
is a problem halved”

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Let the evening  
have a sweet ending

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## Cheeses & Desserts

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### Comte Grand Cru Fil +16 months

with thyme pear  
85

### Local blue cheese

with thyme pear  
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

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