



hot

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs	115,-
Fish and chips - Langø lightly smoked cod hand cut potatoes and raw remoulade	110,-
Halibut - Western shores seared parsley, carrot and pickled elderflower	190,-
Sea trout - Bisserup poached seaweed, lovage and summer cabbage	175,-
Lobster - Limfjorden grilled chanterelle, chestnut and watercress	435,-

sides

Romaine salad - Denmark sunflower seed and pine nuts	65,-
Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-

larger

Hake - Western shores seared served with baby cabbage, turnip, tarragon, cod roe and pine danish potatoes with roasted onion butter	255,-
Cauliflower - Birkemosegård char grilled mead and buckwheat glaze, thybo cheese and pistachio danish potatoes with roasted onion butter	195,-



cheese

4 nordic cheeses: 145,-

`Grube rød' - Them Mejeri
`Ho rødkit' - Enghavegård Osteri
`Hvid ged' - Lindbjerg
`Kirsebærblå' - Frijsenborg Herregårdsmejeri

sweet

Wild bilberries - Sweden
young pine cones, thyme and caramel 125,-

Plums - Denmark
milk ice cream and meringue 95,-

**please inform your waiter about
your allergies and food intolerances**

standard international card fees apply