

hot



Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	
Fish and chips - Langø lightly smoked cod hand cut potatoes and raw remoulade	110,-
Cod roe - Kattegat roasted turnip, tarragon and rye	165,-
Squid - Skagerrak poached lemon verbena, picked white asparagus and roasted chicken dashi	170,-
King Crab - Norway grilled roasted salsify, walnut, summer pickles and smoked cheese	350,-

sides

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

larger

Haddock - Western Shore seared jerusalem artichokes, spinach and green strawberries pearl barley, buckwheat, vesterhavscheese and roasted onion butter	275,-
Cauliflower - Birkemosegård char grilled mead and buckwheat glaze, thybo cheese and pistachio pearl barley, buckwheat, vesterhavscheese and roasted onion butter	195,-



cheese

4 nordic cheeses:

145,-

'Stenhøjmark' - Knuthenlund mejeri
'Benedict rød kloster' - Thise mejeri
'Camembert fra Møn' - Hårbølle mejeri
'Blå kornblomst' - Gedstad mejeri

sweet

Gooseberry - Denmark
fermented gooseberries, sesame miso and liquorice

125,-

Lingonberry - Sweden
goat milk and dulce

95,-

**please inform your waiter about
your allergies and food intolerances
standard international card fees apply**