





**hot**

Blue mussels - Limfjorden steamed in apple cider with plenty of herbs and double cream	115,-
Fish and chips - Langø lightly smoked cod hand cut potatoes and raw remoulade	110,-
Halibut - North Sea steamed oyster emulsion, lovage, seaweed and brussel sprouts	190,-
Cod roe - Kattegat Seared Turnip, tarragon and rye	165,-
King crab - Norway grilled roasted salsify, pickled morrels and smoked cheese	350,-

**sides**

Romaine salad - Spain sunflower seed and aged cheese	65,-
Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-

**larger**

Hake - Western Shore seared jerusalem artichokes, spinach and green strawberries pearl barley, buckwheat, vesterhavscheese and roasted onion butter	265,-
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,-

'Primeo' - Nørup Mejeri  
'Granbarksost' - Jürss Mejeri  
'Tilia mundo' - Tebstrup Mejeri  
'Blå grube' - Thise Mejeri

**sweet**

Gooseberry - Denmark  
fermented gooseberries, sesame miso and liquorice

95,-

Chocolate - Madagascar  
Cocoa nibs, sunflower seeds and caramel

135,-

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