



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,-
Squid - Skagerrak poached parsley, pickled kohlrabi and roasted veal & chicken dashi	185,-
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

Cod - Kattegat seared jerusalem artichokes, spinach and green strawberries pearl barley, buckwheat, vesterhavscheese and roasted onion butter	275,-
Celeriac - Danmark glazed yeast, oats and wild garlic 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

Rhubarb - Denmark
fermented rhubarb, 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**