



**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

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

Cod roe - Kattegat  
seared  
turnip, tarragon and rye

King crab - Norway  
grilled  
roasted salsify, pickled morrels and smoked cheese



110,-

185,-

165,-

350,-

**sides**

Romaine salad - Spain  
sunflower seed and aged cheese

Seaweed salad "cauliflower" - Odsherred  
celeriac, mustard and sesame

65,-

120,-

**larger**

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

265,-

Celeriac - Denmark  
glazed  
yeast, oats and wild garlic

pearl barley, buckwheat, vesterhavscheese  
and roasted onion butter

195,-

**cheese**

4 nordic cheeses:

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



145,-

**sweet**

Cucumber - Denmark  
verbena, juniper and white chocolate

95,-

Lucas pear - Denmark  
cardamom, pine and almond

120,-

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