



**oysters**

¼ / ½ / 1 dozen

Papillon #4 - Cap Ferret - Bordeaux, France from Joel 'King of oysters' - for his elegant style	90,-/ 170,-/ 330,-
Fines de Romegous #3 - Marennes, France terroir oyster from the Romegous family	110,-/ 210,-/ 410,-
Poésie #3 - Normandy, France wild tides turn these oysters in to little gems	130,-/ 250,-/ 490,-
Gillardeau #2 - Portugal, Ireland, Utah beach AND Marennes in its own league since the 50's	140,-/ 270,-/ 530,-
Gigas #2-3 - Limfjorden, Denmark the invasive kind - eat - eat - eat	110,-/ 210,-/ 410,-
Limfjordsøsters #2 - Denmark the last original and wild oyster in Europe	140,-/ 270,-/ 530,-
Oyster tasting	
1 of each oyster above	6 pcs 220,-
2 of each oyster above	12 pcs 395,-

**snack**

Fjord shrimps with lemon mayo	85,-
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**raw and cold**

Brill - Western Shores smoked mussel, seaweed, rye and burnt onion	135,-
Pike perch - Hjälmarén beetroot, pistachio and pine	115,-
Scallop - Norway, hand dived cucumber, mild horseradish and oyster leaf	165,-

**Lunch menu**

3 courses, menu of the day	per person	300,-
2 courses, menu of the day	per person	245,-



**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,-
Halibut - North Sea steamed oyster emulsion, lovage, seaweed and brussel sprouts	190,-
King crab - Norway grilled roasted salsify, pickled morrels and smoked cheese	350,-

**sides**

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

**larger**

Hake - Western shores seared green asparagus, cucumber and pine new potatoes, roasted seaweed and onion butter	275,-
Celeriac - Denmark glazed yeast, oats and wild garlic new potatoes, roasted seaweed and onion butter	195,-



**cheese**

4 nordic cheeses:

145,-

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

**sweet**

Cucumber - Denmark  
verbena, juniper and white chocolate

95,-

Chocolate - Mikkel Friis  
fermented forest berries and coffee

135,-

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