



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,-
Limfjordsøsters #2 - Denmark the last original and wild oyster in Europe	140,-/ 270,-/ 530,-
Oyster tasting	
1 of each oyster above	5 pcs 200,-
2 of each oyster above	10 pcs 360,-

snack

Fjordshrimps with lemon mayo	85,-
Whitebait with lemon mayo	65,-

raw and cold

Brill - Western Shores smoked mussel, seaweed, rye and burnt onion	135,-
Scallop - Norway cucumber, mild horseradish and nasturtium	165,-
Pike perch - Hjälmarén beetroot, pistachio and pine	125,-

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	115,-
Squid - Skagerrak poached parsley, pickled kohlrabi and roasted veal & chicken dashi	185,-
Plaice - Thyborøn seared green peas, lettuce and caramelized milk	195,-
Lobster - Venø poached elderflower, tarragon and onion	425,-

sides

Seaweed salad "cauliflower" - Odsherred celeriac, mustard and sesame	120,-
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larger

Hake - Western shores seared baby carrots, camomile and honey new potatoes, roasted seaweed and onion butter	265,-
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

Summer berries - Denmark
fermented strawberry and woodruff

95,-

Chocolate - Mikkel Friis
cherries, almonds and gammel dansk

135,-

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