

DINNER

“PATÉ-EXPERIENCE” 9 DISHES IN 3 SERVINGS

Sharing menu chosen by our chefs - pr. pers. 445,-
(Must be ordered by the entire table/min. 2 persons)
Add 3 glasses of wine, chosen by our waiters 315,-

SNACKS

‘POESIE’-OYSTERS w/ chili-honey vinaigrette 45,- ea.
3/6/12 OYSTERS – 130,-/ 250,-/ 480,-
FOIE GRAS w/ grilled bread & fig chutney 100,-
BUCKWHEAT ARANCINI w/ cod roe & Katsubushi 85,-
LAMB TONGUE w/ sage & garlic 75,-

SMALL DISHES

(WE RECOMMEND 2-3 DISHES PR. PERSON)

GREENS

BURRATA w/ honey, almonds, radicchio & figs 135,-
CAVOLO NERO w/ Porcini hollandaise & truffle 155,-
RISOTTO w/ butternut squash, hazelnut & brown butter 165,-
BEETROOT TARTARE w/ dijonaise, green apple & cress 130,-

FISH

SCALLOPS w/ chorizo, red onion & corn bisque 165,-
TUNA CARPACCIO w/ capers, salted lemon & cured egg yolk 145,-
PAN-FRIED HAKE w/ pancetta, beetroot & beurre blanc 170,-

MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-
BEEF TARTARE w/ dijonaise, green apple & cress 135,-
PAN FRIED PIGEON w/ creamed Shimeji mushrooms & cranberry 175,-
PORCHETTA w/ parsley root, tomato & Jerez vinegar 180,-
VENISON ROAST w/ savoy cabbage, mushrooms & juniper 190,-

SIDES

GREEN SALAD 55,-
MASHED POTATOES w/ chili crisp & parsley 55,-
BRUSSEL SPROUTS w/ orange, labne & sumac 55,-

All Game may contain shot

WATER: still or sparkling. Unlimited refill. 25,- Pr. Person

Please note that we accept a maximum of 4 card payments for each group.
Payment with credit cards will be subject to a credit card fee.
If you have any allergies, please inform your waiter.

AFTENMENU

“PATÉ EXPERIENCE” 9 RETTER I 3 SEVERINGER

Delemenu udvalgt af vores kokke - pr. pers. 445,-

(Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin, udvalgt af vores tjenere 315,-

SNACKS

'POESIE'-ØSTERS m/ chili-honningvinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

FOIE GRAS m/ grillet brød & figenchutney 100,-

BOGHVEDEARANCINI m/ torskerogn & Katsuobushi 85,-

LAMMETUNGE m/ salvie & hvidløg 75,-

SMÅ RETTER

(VI ANBEFALER 2-3 RETTER PR. PERSON)

GRØNT

BURRATA m/ honning, mandler, radicchio & figer 135,-

PALMEKÅL m/ Karl Johan-hollandaise & trøffel 155,-

RISOTTO m/ Moskusgræskar, hasselnød & brunet smør 165,-

RØDBEDETATAR m/ dijonnaise, grønt æble & karse 130,-

FISK

KAMMUSLINGER m/ chorizo, rødæg & majsbisque 165,-

TUNCARPACCIO m/ kapers, saltet citron & salttørret æggeblomme 145,-

PANDESTEGT KULMULE m/ pancetta, rødbede & beurre blanc 170,-

KØD

PATE DE CAMPAGNE af/ gris, andelever & pistacie 140,-

OKSETATAR m/ dijonnaise, grønt æble & karse 135,-

PANDESTEGT SKOVDUE m/ cremet Shimejssvampe & tranebær 175,-

PORCHETTA m/ persillerod, tomat & sherryeddike 180,-

KRONDYRSTEG m/ savoykål, svampe & enebær 190,-

SIDES

GRØN SALAT 55,-

KARTOFFELMOS m/ chili chips & persille 55,-

ROSENKÅL m/ appelsin, labne & sumac 55,-

Alt vildt kan indeholde hagl

VAND: Med eller uden brus. Ubegrænset opfyldning. 25,- Pr. Person

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