

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,-

SHARING DISH

(2-3 PEOPLE – 40 minute waiting time)

½ PIGS HEAD FROM KARLSFÄLDT w/ padrones, roasted carrots & chimichurri 485,-

SNACKS

POISIE OYSTERS w/ chili & honey vinaigrette 45,- ea
3/6/12 POISIE OYSTERS – 130/250/480,-
FRIED PADRONS w/ haydari, sage & crispy garlic 65,-
TAPIOCA CHIPS w/ holiday dip 65,-

SMALL DISHES

(WE RECOMMEND 2-3 DISHES PR. PERSON)

GREENS

BURRATA w/ grilled peaches, black olives, anchovies, & tomato 135,-
ROASTED CARROTS w/ tahini, feta, pomegranate & mint 125,-
RISOTTO w/ peas & chanterelles 165,-

FISH

CRAB SALAD w/ cucumber, ramson & chili 140,-
PAN FRIED PULPO w/ Basquaise, chili, 'Nduja & mashed potato 145,-
PAN FRIED SEABASS w/ spinach, beurre blanc & fermented bean paste 175,-
HALIBUT CARPACCIO w/ grilled baby maize & cress oil 130,-

MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-
BEEF TARTARE w/ radishes, horseradish & fermented cucumber 130,-
FLATIRON STEAK w/ Ras el hanout, pickled lemons & parsley 205,-
ROASTED HAMPSHIRE PORK FROM KARLSFÄLDT w/ summer cabbage, pineapple & Chimichurri 175,-

SIDES

GREEN SALAD 55,-
NEW DANISH POTATOES w/ lovage 55,-
FRISEE LARDON 55,-

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,-

DELERET

(2-3 personer - 45-60 min. ventetid)

½ GRISE HOVED FRA KARLSFÄLDT m/ padrons , gulerødder, & chimichurri 485,-

SNACKS

POISIE ØSTERS m/ chili & honningvinaigrette 45,- pr. stk.

3/6/12 POISIE ØSTERS – 130/250/480,-

STEGTE PADRONS m/ haydari, salvie & sprød hvidløg 65,-

TAPIOKACHIPS m/ holidaydip 65,-

SMÅ RETTER

(VI ANBEFALER 2-3 RETTER PR. PERSON)

GRØNT

BURRATA m/ grillet ferskner, sorte oliven, ansjoser & tomat 135,-

GRILLEDE GULERØDDER m/ tahini, feta, granatæble & mynte 125,-

RISOTTO m/ cærter & kantareller 165,-

FISK

KRABBESALAT m/ agurk, ramsløg & chili 140,-

PANDESTEGT PULPO m/ Basquaise, chili, 'Nduja & kartoffelmos 145,-

PANDESTEGT HAVBARS m/ spinat, beurre blanc, & fermenteret bønnepasta 175,-

HELLEFLYNDECARPACCIO m/ grillede babymajs & karseolie 130,-

KØD

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

OKSETATAR m/ radiser, peberrod & fermenteret agurk 130,-

FLATIRON STEAK m/ Ras el hanout, syltede citroner & persille 205,-

GRILLET HAMPSHIREGRIS FRA KARLSFÄLDT m/ sommerkål, ananas & Chimichurri 175,-

SIDES

GRØN SALAT 55,-

NYE DANSKE KARTOFLER m/ løvstikke 55,-

FRISSE LARDON 55,-

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

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