

# LUNCH

***Chef's Lunch Menu (Must be ordered by the entire table, min. 2 persons.)***

*Starter & Main course 250,- ea.*

*Add dessert 295,- ea.*

FISH CANS from ORTIZ served w/ lemon, bread & piquillo peppers

Anchovies 95,-

Bonito del Norte Tuna 95,-

Sardines 95,-

Mussels Escabeche 95,-

Pulpo 95,-

## SNACKS

'GILLARDEAU'- OYSTERS w/ tomato & cayenne granite, lemon & celery 45,- ea.

3/6/12 OYSTERS – 130,-/ 250,-/ 480,-

LEEK FRITTERS w/ cocktail sauce 85,-

## SMALL DISHES

(WE RECOMMEND 1-2 SMALL DISHES PR. PERSON)

BURRATA w/ red onion, fig compote & pecan nuts 135,-

GRILLED AVOCADO w/ beetroot mousse, celery & apple crudité, & pine nuts 135,-

POACHED EGGS w/ smoked salmon & walnut adjika 120,-

PULPO w/ olives, chickpeas & lemon 140,-

BAKSKULD w/ bulgur, capers, & lemon 160,-

STEAK TARTAR w/ mustard-honey, cassava & pomelo 150,-

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-

PORK CHOP w/ chickpea purée, brussel sprouts & red cabbage 150,-

## DESSERT

GINGERBREAD MACARON w/ buttercream 45 per pc ,-

## CHEESE

45,- ea.

GAMMEL KNAS (firm cow milk)

STILTON (blue cow milk)

COMTÉ (hard cow milk)

MUNSTER (washed-rind, cow milk)

**WATER: Sparkling or still. Unlimited refill 25,- pr.**

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

# FROKOST

## ***Chef's Frokost Menu (min. 2 personer. Skal bestilles af hele bordet)***

*Forretter & Hovedretter 250,- ea.*

*Tilføj dessert 295,- ea.*

FISKEKDELIKATESSEER fra ORTIZ serveret m/ citron, brød & piquillopeber  
Ansjoser 95,-      Bonito-Tun 95,-      Sardiner 95,-      Muslinger i Escabeche 95,-      Pulpo 95,-

## **SNACKS**

'GILLARDEAU'-ØSTERS m/ tomat & cayenne granité, citron & selleri 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

PORRE FRITTERS m/ cocktail sauce 85,-

## **SMÅ RETTER**

(VI ANBEFALER 1-2 SMÅ RETTER PR. PERSON)

BURRATA m/ rødløg, figen kompot & pekannødder 135,-

GRILLET AVOCADO m/ rødbedemousse, selleri og æble crudité, & pinjekerner 135,-

POCHERDE ÆG m/ røget laks & valnød adjika 120,-

PULPO m/ oliven, kikærter & citron 140,-

BAKSKULD m/ bulgur, kapers og citron 160,-

STEAK TARTAR m/ sennep-honning, kassava & pomelo 150,-

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

SVINEBRYST m/ kikærtepuré, rosenkål & rødkål 150,-

## **DESSERT**

BRUNKAGE MACARON m/ smørcreme 45 per stk,-

## **OST**

45,- pr. stk.

STILTON (blåskimmel, komcælk)

COMTÉ (fast komcælk)

MUNSTER (rødkit, komcælk)

GAMMEL KNAS (fast komcælk)

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

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