

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

'POESIE'- OYSTERS w/ apple cider vinaigrette & tarragon oil 45,- ea.

3/6/12 OYSTERS – 130,-/ 250,-/ 480,-

GRILLED CORN w/ BBQ sauce & miso 90,-

SMALL DISHES

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

GOATS CHEESE SALAD w/ beets, dukkah & crispy baked goats cheese in filo pastry 130,-

BURRATA w/ rosehip chutney, tarragon & pine nuts 135,-

GRILLED AVOCADO w/ white bean mousse, cauliflower & dukkah 135,-

BETROOT TARTARE w/ king oyster mushrooms & redcurrants 130,-

QUICHE DE JOUR w/ mixed salad (*ask your waiter*) 130,-

Add on Jamon Iberico 50,-

SALMON GRAVLAX w/ lentils, buttermilk & dill 150,-

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

STEAK TARTARE w/ king oyster mushrooms, redcurrants & bone marrow 150,-

FLAT IRON STEAK w/ bordelaise sauce, mixed salad & corn salsa 155,-

MOULES w/ celery, green chili, herbs 135,-

DESSERT

FIG TART w/ vanilla ice cream 80,-

PAVLOVA w/ chantilly cream, mixed berries & white chocolate 80,-

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.

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

SNACKS

'POESIE'-ØSTERS m/ æblecidervinaigrette & estragonolie 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

GRILLET MAJSKOLBE m/ BBQ sauce & miso 90,-

SMÅ RETTER

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

GEDEOSTSALAT m/ bedefrugter, dukkah & sprød gedeost 130,-

BURRATA m/ hyben chutney, estragon & pinjekerner 135,-

GRILLET AVOCADO m/ hvid bønne mousse, blomkål & dukkah 135,-

RØDBEDETATAR m/ kejserhatte & ribs 130,-

QUICHE DE JOUR m/ blandet salat (*spørg din tjener*) 130,-

Tilføj Jamon Iberico 50,-

GRAVAD LAKS m/ linse, kærnemælk & dild 150,-

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

STEAK TATAR m/ kejserhatte, ribs & marv 150,-

FLAT IRON STEAK m/ bordelaise sauce, blandet salat & majs salsa 155,-

MOULES m/ selleri, grøn chili, urter 135,-

DESSERT

FIGENTÆRTE m/ vaniljeis 80,-

PAVLOVA m/ chantilly fløde, blandet bær & hvid chokolade 80,-

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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