

LUNCH

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

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

'POISIE'- OYSTERS w/ chili-honey vinaigrette 45,- ea.

3/6/12 OYSTER S – 130,-/ 250,-/ 480,-

FRIED PADRONES w/ smoked cheese & preserved lemon 65,-

ARTICHOKE FRITTERS w/ coriander yoghurt 70,-

SMALL DISHES

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

GRILLED GEM LETTUCE w/ bacon, lovage, crispy capers, fresh herbs & lardo 110,-

SHAKSHUKA w/ jamon iberico, grilled bread & coriander 115,-

BURRATA w/ beetroot purée, zatar, walnuts, pomegranate & fennel crudité 135,-

CRAB SALAD w/ daikon, ramson & chili 140,-

BEEF TARTARE w/ onion, leek & chive 130,-

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

PORK CHOP w/ mojo rojo, beer sauce, grilled scallion & mashed potatoes 175,-

DESSERT

APPLE TART w/ cinnamon ice cream 85,-

CHEESE

45,- ea.

Gammel Knas (Firm cow milk)

Mobier (washed rind, semi soft cow milk)

Stilton (Blue cow milk)

Munster (Washed rind soft 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.

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

SNACKS

'POISIE' -ØSTERS m/ chili-honing vinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

STEGTE PADRONES m/ røget ost & syltet citron 65,-

ARTISKOK FRITTER m/ koriander yoghurt 70,-

SMÅ RETTER

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

GRILLET HJERTESALAT m/ bacon, løvstikke, sprøde kapers, frisk urter & lardo 110,-

SHAKSHUKA m/ jamon iberico, grillet brød & koriander 115,-

BURRATA m/ rødbede purée, zatar, valnødder, valnødder, granatæble & fennikel crudité 135,-

KRABBESALAT m/ kinaradise, ramsløg & chili 140,-

OKSETATAR m/ løg, porre & purløg 130,-

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

SVINEKOTELET m/ mojo rojo, æbleglace, grillet forårsløg & kartoffelmos 175,-

DESSERT

ÆBLE TART m/ kanel is 85,-

OST

45,- pr. stk.

Gammel Knas (Fast komælk)

Mobier (rødkit, semiblød komælk)

Stilton (Blå komælk)

Munster (Rødkit, blød komælk)

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

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