

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 75,- Bonito del Norte Tuna 75,- Sardines 75,- Mussels Escabeche 85,- Pulpo 75,-

SNACKS

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

3/6/12 OYSTER S – 130,-/ 250,-/ 480,-

TAPIOCA CHIPS w/ holiday dip 65,-

ARTICHOKE FRITTERS w/ coriander yoghurt 70,-

FRIED PADRONES w/ haydari, sage & crispy garlic 65,-

SMALL DISHES

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

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

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

BURRATA w/ cherry tomato, olives, sardinefilet & dried tomatos 135,-

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

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

BEEF TARTARE w/ Radishes, horseradish, fermented cucumber 130,-

PORK CHOP m/ creamed mashed potato & brussel sprouts 190,-

DESSERT

BAKLAVA w/ vanilla ice cream & rose 95,-

HOMEMADE MACARONS 45,- ea.

CHEESE

Danish cheeses – 45,- ea.

Gammel Knas (Firm cow milk)

Stilton (Blue cow milk)

Munster (Washed rind soft cow milk)

Morbier (Washed rind, semi-soft cow milk)

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

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 75,- Bonito-Tun 75,- Sardiner 75,- Muslinger i Escabeche 85,- Pulpo 75,-

SNACKS

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

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

TAPIOKACHIPS m/ holidaydip 65,-

ARTISKOK FRITTER m/ Koriander yoghurt 70,-

STEGTE PADRONES m/ haydari, salvie & crispy hvidløg 65,-

SMÅ RETTER

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

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

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

BURRATA m/ cherry tomater, oliven, sardinfilet & dried tomato 135,-

KRABBESALAT m/ agurk, ramsløg & chili 140,-

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

OKSETATAR m/ Radiser, peberrod, fermenteret agurk 130,-

GRISEKOTTELET m/ fed kartoffelmos & rosenkål 190,-

DESSERT

BAKLAVA m/ vanilieis & roser 95,-

HJEMMELAVET MACARONS 45,- pr. stk.

OST

Danske oste – 45,- pr. stk.

Gammel Knas (Fast komælk)

Stilton (Blå komælk)

Munster (Rødkit, blød komælk)

Morbier (Rødkit semi-blød komælk)

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

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