

# 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,-

### SNACKS

'POESIE'-OYSTERS w/ fermented orange & tempura crumbs 45,- ea.  
3/6/12 OYSTERS – 130,-/ 250,-/ 480,-  
CRISPY CHICKEN FEET w/ honey, chili & orange 85,-  
PADRON PEPPERS w/ anchovy & lemon mayonnaise 85,-  
COURGETTE FRITTERS w/ pepper mayonnaise 85,-  
JERUSALEM ARTICHOKE w/ jamon iberico, green apple & lemon aioli 85,-

### SMALL DISHES

(WE RECOMMEND 2-3 DISHES PR. PERSON)

### GREENS

BURRATA w/ honey, almonds, radicchio & figs 135,-  
RISOTTO w/ butternut squash, hazelnut & brown butter 165,-  
BEETROOT TARTARE w/ dijonnaise, green apple & cress 130,-  
BAKED LEEK w/ cress hollandaise, watercress & pine nuts 155,-

### FISH

SEABASS TATAKI w/ buttermilk, tomato, chili & dill 145,-  
SCALLOPS w/ chorizo, red onion & corn bisque 165,-  
TUNA CARPACCIO w/ capers, salted lemon & cured egg yolk 145,-  
BAKED COD w/ savoy cabbage, miso beurre blanc & herbs 190,-

### MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-  
BEEF TARTARE w/ dijonnaise, green apple & cress 135,-  
SMOKED DUCK w/orange mayonnaise, walnuts & pomegranate 140,-  
BEEF SHORT RIB w/ polenta, yoghurt & coriander 190,-  
VENISON BOURGUINON w/ mushroom, smoked bacon & pearl onion 190,-

### SIDES

GREEN SALAD 55,-  
MASHED POTATOES w/ wholegrain mustard, onion & ras el hanout 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,-

### SNACKS

'POESIE'-ØSTERS m/ fermenteret appelsin & tempura knus 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

SPRØDE HØNSEFØDDER m/ honning, chili & appelsin 85,-

PADRON PEPPERS m/ ansjoser & citron mayonnaise 85,-

ZUCCHINI FRITTERS m/ peber mayonnaise 85,-

JORDSKOKKER m/ jamon iberico, grøn æble & citron aioli 85,-

### SMÅ RETTER

(VI ANBEFALER 2-3 RETTER PR. PERSON)

### GRØNT

BURRATA w/ honning, mandler, radicchio & figer 135,-

RISOTTO m/ butternut squash, hasselnød & brunet smør 165,-

RØDBEDETATAR m/ dijonaise, grønt æble & karse 130,-

BAGT PORRE m/ karse hollandaise, brøndkarse & pinjekerner 155,-

### FISK

HAVBARS TATAKI m/ kærnemælk, tomat, chili & dild 145,-

KAMMUSLINGER m/ chorizo, rødløg & majsbisque 165,-

TUNCARPACCIO m/ kapers, saltet citron & salttørret æggeblomme 145,-

BAGT TORSK m/ savoykål, miso beurre blanc & urter 190,-

### KØD

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

OKSETATAR m/ dijonaise, grønt æble & karse 135,-

RØGET AND m/ appelsin-mayonnaise, valnødder & granatæble 140,-

OKSE TVÆRREB m/ polenta, yoghurt & koriander 190,-

KRONDYRSTEG BOURGUINON m/ svampe, røget bacon & perleløg 190,-

### SIDES

GRØN SALAT 55,-

KARTOFFELMOS m/ grov sennep, løg & ras el hanout 55,-

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

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