

DINNER

"PATÉ-EXPERIENCE" 9 DISHES IN 3 SERVINGS

Sharing menu chosen by our chefs - pr. pers. 385,-
(Must be ordered by the entire table/min. 2 persons)
Add 3 glasses of wine, chosen by our waiters 315,-

SNACKS

'POISIE OYSTERS' w/ chili & honey vinaigrette 45,- ea
3/6/12 OYSTERS – 130/250/480,-
FRIED PADRONES w/ haydari, sage & crispy garlic 65,-
CRISPY PORK SKIN w/ peanut butter dip 65,-
TAPIOCA CHIPS w/ holiday dip 65,-

SMALL DISHES

(WE RECOMMEND 2-3 SMALL DISHES PR. PERSON)

GREENS

BURRATA w/ grilled apricots, olives, anchovies, & tomato 135,-
ROASTED CARROTS w/ tahini, feta, pomegranate & mint 125,-
GRILLED WHITE ASPARAGUS w/ rehydrated chanterelles, pine nuts & preserved lemon 135,-
RISOTTO w/ peas, purple asparagus & ramson 165,-

FISH

CRAB SALAD w/ cucumber, ramson & chili 140,-
PAN-FRIED PULPO w/ Basquaise, Nduja & crispy pepper 145,-
GRILLED GARFISH w/ spinach, beurre blanc & fermented bean paste 175,-

MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-
BEEF TARTARE w/ Radishes, horseradish, fermented cucumber 130,-
FLATIRON STEAK w/ preserved lemon, ras el hanout & parsley 205,-
GRILLED PORK BELLY w/ summer cabbage, pineapple & chimichurri 175,-

SIDES

GREEN SIDE SALAD 55,-
NEW POTATOES w/ lovage 55,-
FRISEE LARDON 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. 385,-

(Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin, udvalgt af vores tjenere 315,-

SNACKS

‘POISIE-ØSTERS’ m/ chili & honningvinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130/250/480,-

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

FLÆSKEVSVÆRD m/ peanutbutter dip 65,-

TAPIOKACHIPS m/ holidaydip 65,-

SMÅ RETTER

(VI ANBEFALER 2-3 SMÅ RETTER PR. PERSON)

GRØNT

BURRATA m/ grillet abrikoser, oliven, ansjoser, & tomat 135,-

GRILLEDE GULERØDDER m/ tahini, feta, granatæble & mynte 125,-

GRILLET HVIDE ASPARGES m/kantareller, pinjekerner & saltede citroner 135,-

RISOTTO m/ cærter, lilla asparges & ramsløg 165,-

FISK

KRABBESALAT m/ agurk, ramsløg & chili 140,-

PANDSTEGT PULPO w/ Basquaise, Nduja & sprød peberfrugt 145,-

GRILLET HORNFISK m/ spinat, beurre blanc, & fermenteret bønnepasta 175,-

KØD

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

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

FLATIRON STEAK m/ syltet citron, ras el hanout & persille 205,-

GRILLET SVINEBRYST m/ sommer kål, ananas & chimichurri 175,-

SIDES

GRØN SIDESALAT 55,-

NYE DANSKE KARTOFFLER m/løvsstikke 55,-

FRISSE LARDON 55,-

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

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