

# 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,-

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

FALAFEL w/ coriander yoghurt 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/ piperade, basil & almonds 135,-

LUMPFISH ROE w/ poached egg, ramson & sour cream 165,-

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

BEEF TARTARE w/ egg yolk cream, celeriac, pistachio & bottarga 130,-

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

VEAL LIVER w/ chilli, coriander, tomato, potatoes & manzanilla sherry 140,-

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

## DESSERT

BAKLAVA w/ vanilla ice cream & rose 95,-

FLØDEBOLLER from Mark Hermann 35,-

## CHEESE

*Danish cheeses – 45,- ea.*

Rød Lober (washed rind soft)

Gammelknas (24 mth. aged Havarti)

Poulsbo (Firm 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,-

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

FALAFEL m/ coriander yoghurt 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/ piperade, mandler & basilikum 135,-

STENBIDERROGN m/ramsløg, pocheret æg & syrnet fløde 165,-

KRABBESALAT m/ agurk, ramsløg & chili 140,-

OKSETATAR m/ æggeblomme, knoldselleri, pistacie & bottarga 130,-

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

VEAL LIVER m/ chilli, koriander, tomat, kartoffler & manzanilla sherry 140,-

GRISEKOTTELET m/ fed kartoffelmos & rosenkål 190,-

## DESSERT

BAKLAVA m/ vanilleis & roser 95,-

FLØDEBOLLER fra Mark Hermann 35,-

## OST

Danske oste – 45,- pr. stk.

Rød Løber (Rødkit)

Gammelknas (24 mdr. modnet Havarti)

Poulsbo (Fast komælk)

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

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