

# LUNCH

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

*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

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

3/6/12 OYSTER S – 130,-/ 250,-/ 480,-

PADRON PEPPERS w/ anchovies & lemon mayonnaise 85,-

## SMALL DISHES

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

GRILLED GEM LETTUCE w/ feta, pecans & cress 110,-

BURRATA w/ honey, almonds, radicchio & figs 135,-

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

GRILLED AVOCADO w/ white bean mousse, cauliflower & dukkah 135,-

BAKED COD w/ savoy cabbage, miso beurre blanc & herbs 190,-

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

BEETROOT TARTARE w/ dijonnaise, green apple & cress 130,-

BEEF TATARE w/ dijonnaise, grønt æble & karse 135,-

PORK CHEEKS w/ polenta, mushrooms & savoy 190,-

## DESSERT

LEMON TART w/ lemon thyme ice cream 85,-

## CHEESE

45,- ea.

GAMMEL KNAS (firm cow milk)

MORBIER (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

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

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

PADRON PEBER m/ ansjos & citronmayonnaise 85,-

## SMÅ RETTER

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

GRILLET HJERTESALAT m/ feta, pecan & karse 110,-

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

SHAKSHUKA m/ Jamon Iberico, grillet brød & koriander 115,-

GRILLET AVOCADO m/ hvid bønne mousse, blomkål & dukkah 135,-

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

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

RØDBEDETATAR m/ dijonnaise, grønt cæble & karse 130,-

OKSETATAR m/ dijonnaise, grønt cæble & karse 135,-

SVINEKÆBER m/ polenta, savoykål & svampe 190,-

## DESSERT

CITRONTÆRTE m/ citrontimian-is 85,-

## OST

45,- pr. stk.

GAMMEL KNAS (fast komælk)

MORBIER (rødkit, semiblød komælk)

STILTON (blåskimmel, komælk)

MUNSTER (rødkit, blød komælk)

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

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