

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

'GILLARDEAU'- OYSTERS w/ lemon granite, chive oil & green chili 45,- ea.

3/6/12 OYSTERS – 130,-/ 250,-/ 480,-

SMALL DISHES

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

BURRATA w/tomato & rhubarb compote, preserved lemon & golden raisins 135,-

GRILLED AVOCADO w/ beetroot mousse, celery & apple crudité, & pine nuts 135,-

JERUSALEM ARTICHOKE CHOWDER w/ hazelnuts, shallots & crudite 105,-

POACHED EGGS w/ smoked salmon, labneh & walnut 120,-

LUMPFISH ROE w/ labneh, chili crisp & potato 140,-

BAKSKULD w/ rye flour, capers, & lemon 160,-

TUNA CARPACCIO w/ orange, egg yolk & za'atar 150,-

STEAK TARTARE w/ anchovy, basil & capers 150,-

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

PORK CHOP w/ muhammara, walnuts & pomegranate 150,-

DESSERT

RUM BALLS per pc. 45,-

CHEESE

45,- ea.

GAMMEL KNAS (firm cow milk)

STILTON (blue cow milk)

COMTÉ (hard cow milk)

MUNSTER (washed-rind, 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

'GILLARDEAU'-ØSTERS m/ citron granité, purløgsolie & green chili 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

SMÅ RETTER

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

BURRATA m/ tomat & rabarberkompot, saltet citron & gyldne rosiner 135,-

GRILLET AVOCADO m/ rødbedemousse, selleri og cæble crudité, & pinjekerner 135,-

JORDSKOKKESUPPE m/ hasselnødder, skalotteløg & crudite 105,-

POCHERDE ÆG m/ røget laks, labneh & valnød 120,-

STENBIDDERROGN m/ labneh, chili crisp & kartofler 140,-

BAKSKULD m/ rugmel, kapers og citron 160,-

TUNCARPACCIO m/ appelsin, æggeblomme & za'atar 150,-

STEAK TARTAR m/ sennep-honning, papadum & pomelo 150,-

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

SVINEBRYST m/ muhammara, valnødder, & granatcæble 150,-

DESSERT

ROMKUGLER per stk. 45,-

OST

45,- pr. stk.

STILTON (blåskimmel, komcælk)

COMTÉ (fast komcælk)

MUNSTER (rødkit, komcælk)

GAMMEL KNAS (fast komcælk)

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

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