

# 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

‘GILLARDEAU’-OYSTERS w/ harissa, miso & cucumber 45,- ea.  
3/6/12 OYSTERS – 130,-/ 250,-/ 480,-  
CHICHARRONES w/ french onion dip 85,-  
TEMPURA SQUID w/ bergamot, chili & za’atar 95,-  
BEANSPROUT FRITTERS w/ pepper mayonnaise 85,-

### SMALL DISHES

(WE RECOMMEND 2-3 DISHES PR. PERSON)

### GREENS

BURRATA w/ tomato chutney, basil & pistachio 135,-  
RISOTTO w/ peas, shimeji mushrooms & smoked cheese 165,-  
GRILLED WHITE ASPARAGUS w/ mousseline, paprika oil, ryebread chips & preserved lemon 155,-

### FISH

HALIBUT CEVICHE w/ blood orange, green chili & lemon grass 155,-  
PULPO w/ chimichurri, turnips, & chorizo 145,-  
GRILLED GARFISH w/ crudité, tahini & dukkah 165,-

### MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-  
VEAL HEART TARTARE w/ hazelnut, fermented ramson & tempeh 145,-  
GRILLED PORK BELLY w/ peas, rehydrated chanterelles & orange glaze 190,-  
LAMB ROAST w/ green asparagus, rosemary & carrots 190,-

### SIDES

GREEN SALAD 55,-  
CUCUMBER SALAD w/ feta, pomegranate & mint 55,-  
NEW POTATOES w/ chives, sour cream & lovage 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

'GILLARDEAU'-ØSTERS m/ harissa, miso & agurk 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

FLÆSKESVÆR n m/ fransk løgdyp 85,-

TEMPURA BLÆKSPRUTTE m/ bergamotte, chili & za'atar 95,-

BØNNESPIREFRITTER m/ peber mayonnaise 85,-

### SMÅ RETTER

(VI ANBEFALER 2-3 RETTER PR. PERSON)

#### GRØNT

BÜRRATA w/ tomat chutney, basilikum & pistacie 135,-

RISOTTO m/ ærter, shimeji svampe & røget ost 165,-

GRILLEDE HVIDE ASPARGES m/ mousseline, paprikaolie, rugbrødschips & saltet citron 155,-

#### FISK

HELLEFLYNDERCEVICHE m/ blodappelsin, grøn chili & citrongræs 155,-

PULPO m/ chimmichurri, majroe & chorizo 145,-

GRILLET HORNFISK m/ crudité, tahin & dukkah 165,-

#### KØD

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

TARTAR af KALVEHJERTE m/ hasselnød, fermenteret ramløg & tempeh 145,-

GRILLET SVINEBRYST m/ ærter, rehydrerede kantareller & appelsin glaze 190,-

LAMMESTEG m/ grønne asparges, rosmarin & gulerødder 190,-

#### SIDES

GRØN SALAT 55,-

AGURKESALAT m/ feta, granatæble & mynte 55,-

NYE KARTOFLER m/ purløg, sour cream & løvstikke 55,-

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

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