

MENU IS SUBJECT TO CHANGE!

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,-

Or 3 non-alcoholic drinks 245,-

SNACKS

‘JOSEPHINE’- OYSTERS w/ loomi sorbet, lime zest & coriander 45,- ea.

3/6/12 OYSTERS – 130,- / 250,-/ 480,-

- **add a glass of Champagne with the oysters for 125, -**

ARANCINI w/ mozzarella, parmesan, & vodka sauce 65, -

DYNAMITE CRAB ROLLS w/ ranch dressing & CHILI 75, -

BAKSKULD MOUSSE in pani puri & sauce vert 65, -

SWEETBREAD w/ mojo rojo & sauce supreme 80,-

↓ SMALL DISHES ↓

(WE RECOMMEND 2-3 DISHES PR. PERSON)

GREENS

BURRATA w/ za'atar, fig marmelade & rose 135,-

RISOTTO w/ shimeji mushrooms, almonds & truffle 170,-

STUFFED SAVOY CABBAGE w/ aubergine, feta cheese & red pepper coulis 165,-

FISH

GRILLED SHRIMPS w/ spinach, smoked paprika & 'nduja 165,-

MONKFISH CARPACCIO w/ loomi lime, blood orange & jalapeño 130,-

COD w/ ratatouille, sauce blanquette & vadouvan 170,-

MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 150,-

LAMB ROAST w/ peppers, parsley sauce & gremolata 170,-

STEAK TARTARE w/ Ras El hanout, green olives & pistachios 140,-

SIDES

GREEN SALAD w/ citronette & dukkah 55,-

CARROT SALAD w/ tahini dressing, walnuts & mint 55,-

MASHED POTATO w/ caramelized onions & gruyere 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,-

Eller 3 alkoholfri drinks 245,-

SNACKS

'JOSEPHINE'-ØSTERS m/ loomi sorbet, limeskal & koriander /45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

- **tilkøb et glas Champagne til østersene for 125,-**

ARANCINI med/ mozzarella, parmesan & vodka sauce 65,-

DYNAMITE CRAB ROLLS m/ ranchdressing & CHILI 75,-

BAKSKULD MOUSSE i pani puri & sauce vert 65,-

BRISLER m/ mojo rojo & sauce supreme 80,-

↓ SMÅ RETTER ↓

(VI ANBEFALER 2-3 RETTER PR. PERSON)

GRØNT

BURRATA m/ za'atar, figenmarmelade & rose 135,-

RISOTTO m/ shimeji svampe, mandler & trøffel 170,-

FYLDTE SAVOYKÅL m/ aubergine, fetaost & rød peber coulis 165,-

FISK

GRILLEDE REJER m/ spinat, røget paprika & 'nduja 165,-

HAVTASKE CARPACCIO m/ loomi lime, blodappelsin & jalapeño 130,-

TORSK m/ ratatouille, sauce blanquette & vadouvan 170,-

KØD

PATE DE CAMPAGNE m/ gris, andelever & pistacie 150,-

LAMMESTEG m/ peberfrugt, persillesauce & gremolata 170,-

STEAK TARTARE m/ Ras El hanout, grønne oliven & pistacienødder 140,-

SIDES

GRØN SALAT m/ citronette & dukkah 55,-

GULERODSSALAT m/ tahindressing, valnødder & mynte 55,-

KARTOFFELMOS m/ karamelliserede løg & gruyere 55,-

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

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