

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/ Horseradish & beetroot sorbet, parsley oil 45,- ea.

3/6/12 OYSTERS – 130,-/ 250,-/ 480,-

- add a glass of Champagne with the oysters for 105,-

SMALL DISHES

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

BURRATA w/ black olives, dates & anchovies 135,-

GRILLED AVOCADO w/ pepperonata, sumac, & watercress 135,-

SHAKSHUKA w/ tomato & eggs 125,-

Add Jamon Iberico + 50,-

CRAB SALAD w/ kohlrabi, tomato & dill 150,-

STEAK TARTARE w/ capers, cucumber, shoestring fries & hot honey 160,-

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

PORK SCHNITZEL w/ pepperonata, horseradish, anchovies, & lemon 195,-

SPICY MARROCAN MUSSELS w/ pepper, cider, coconut, & herbs 115,-

PORK SAUSAGE w/ white wine, brussels sprout & sage 150,-

DESSERT

Crème catalan 75,-

CHEESE

45,- ea.

GRUYERE (firm cow milk)

STILTON (blue cow milk)

COMTÉ (hard cow milk)

MUNSTER (washed-rind, cow milk)

MANCHEGO (hard sheep 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/ Rødbede & peberrod sorbet, persille olie 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

- tilkøb et glas Champagne til østersene for 105,-

SMÅ RETTER

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

BURRATA m/ sort oliven, dadler & ansjoser 135,-

GRILLET AVOCADO m/ pepperonata, sumac, & brøndkarse 135,-

SHAKSHUKA m/ tomat & æg 125,-

Tilføj Jamon Iberico + 50,-

KRABBESALAT m/ kålrabi, tomat, & dild 150,-

STEAK TARTARE m/ kapers, agurk, sprøde kartofler & chilli honning 160,-

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

SKINKESCHNITZEL m/ peperonata, peberrod, ansjoser, & citron 195,-

KRYDREDE MAROKKANSKE MUSLINGER m/ peber, cider, kokos, & urter 115,-

PATES GRISE PØLSE m/ hvidvin, rosenkål & salvie 150,-

DESSERT

Crème catalan 75,-

OST

45,- pr. stk.

STILTON (blåskimmel, komcælk)

GRUYERE (fast komcælk)

COMTÉ (fast komcælk)

MUNSTER (rødkit, komcælk)

MANCHEGO (fast fåremælk)

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

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