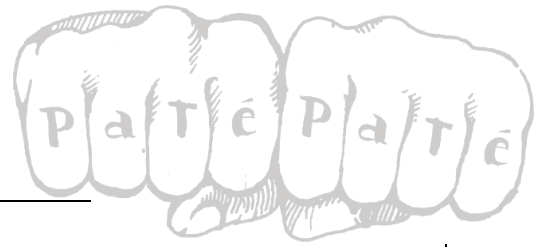


LUNCH



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

'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 105,-**

SMALL DISHES

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

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

LEEK FRITTERS w/ yoghurt, green chili & chickpeas 75,-

PAN FRIED PULPO w/ chermoula, preserved lemon & polenta 165,-

SMOKED SALMON w/ labneh, rose pickled beets & harissa aioli 130,-

STEAK TARTARE w/ Ras El hanout, green olives & pistachios 135,-

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

PORK SAUSAGE w/mashed potatoes, salad & demi glace 145,-

CROQUE MADAME w/ brioche, ham, cheese & egg 120,-

DESSERT

CRÈME BRULEE w/ crunchy caramel 75,-

ROMKUGLER / Danish Rum dessert 45,-

CHEESE

45,- ea.

STILTON (blue cow milk)

MUNSTER (washed-rind, cow milk)

MANCHEGO (hard sheep milk)

GRUYERE (firm cow milk)

COMTÉ (hard cow milk)

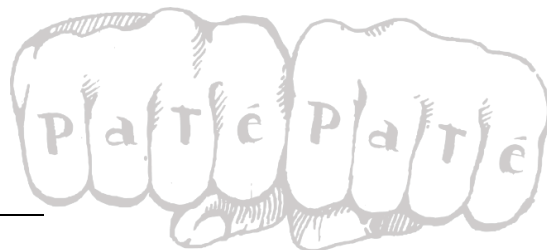
WATER: Sparkling or still. Unlimited refill 25,- Pr. Person

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

FROKOST



Chef's Frokost Menu (min. 2 personer. Skal bestille 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

'JOSEPHINE'-ØSTERS m/ loomi sorbet, limeskal & koriander /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/ za'atar, figenmarmelade & rose 135,-

PORRERE FRITTER m/ yoghurt, grøn chili & kikærter 75,-

PANDESTEGT BLÆKSPRUTTE m/ chermoula, konserveret citron & polenta 165,-

RØGET LAKS m/ labneh, syltede rødbede & harissa aioli 130,-

STEAK TARTARE m/ Ras El hanout, grønne oliven & pistacienødder 135,-

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

PATES GRISE PØLSE m/ kartoffelmos, salat & demi glace 145,-

CROQUE MADAME m/ brioche, skinke, ost & æg 120,-

DESSERT

CRÈME BRULEE m/ knasende karamel 75,-

ROMKUGLER Dansk romdessert 45,-

OST

45,- pr. stk.

STILTON (blåskimmel, komælk)

MUNSTER (rødkit, komælk)

MANCHEGO (fast fåremælk)

GRUYERE (fast komælk)

COMTÉ (fast komælk)

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

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If you have any allergies, please inform your waiter