

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 105,-**

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

BAKSKULD in WINE LEAF w/ smoked dried & salted flatfish, buckwheat & cream cheese 70,-

↓ 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

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

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

COD w/ aubergine chutney, lemon sauce & tfaya 170,-

MEAT

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

PORCHETTA w/ creamed cavalo nero & dill gremolata 170,-

VENISON ROAST w/ beetroot & walnut puree, okra & glazed beets 175,-

SIDES

GREEN SALAD w/ citronette 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.

Some credit card payments can 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 105,-

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

BAKSKULD i VINBLAD m/ røget tørret & saltet fladfisk, boghvede & flødeost 70,-

↓ SMÅ RETTER ↓

(VI ANBEFALER 2-3 RETTER PR. PERSON) 

GRØNT

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

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

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

FISK

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

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

TORSK m/ aubergine chutney, citronsauce & tfaya 170,-

KØD

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

PORCHETTA m/ cremet palmekål & dild gremolata 170,-

DÅDYR m/ rødbede & valnøddepuré, okra & glaserede rødbede 175,-

SIDES

GRØN SALAT m/ citronette 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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