

From 08.00 - 15.30

Freshly baked sourdough bun, butter, cheese 40,-

Soft Boiled egg with rye bread 38,-
with: danish bacon 20,-

Breakfast plate:

Sourdough bun, rye bread, cheese, cold cuts, soft boiled egg,
yoghurt, fruit 135,-
with: juice & coffee + 60,-

Greek yoghurt, syrup, homemade granola 40,-

From 11.00 - 15.30

EGGS & CHEESE

Stracciatella, pomelo, olive oil 95,-

Scramble eggs with piquillo salsa 65,-

Turkish eggs, tomato confit, bean creme, piment
75,-

Cheese board 145,-

FISH

Oysters

1 pcs 35,- 4 pcs 125,- 6 pcs 195,- 12 pcs 405,-

- Mignonette of the day
- Homemade fermented hot sauce
- Lemon

Smoked salmon 55,-

Tuna mousse, caper berries, bakskuld 75,-

Sardines, chive mayo 135,-

MEAT & POULTRY

Lovage sausages (4 pcs) 45,-

Charcuterie board 165,-

Beefeater, kewpie mayo, cowboy candy, ricepaper,
cured eggolk 95,-

GREENS

Arancini, anchovies, capers, citrus mayo 65,-

Kale salad, walnut, vinaigrette, red currant 75,-

New danish potatoes, holiday dip 65,-

Small danish baby carrots, smoked cheese cream 65,-

Broccolini, salsa matcha 85,-

Fried enoki mushroom, nutritional yeast mayo 75,-

TOBIS

OPENFACED SANDWICHES

Shrimp salad with dill,
piment & lime,
pistachio, ryebread 110,-

Avocado, Havgus,
olive oil,
lemon peber,
sourdough bread 95,-
Add a fried egg: 25,-

TOBIs Club

Fried chicken, bacon, mizuna,
currymayo 135,-

Anchovy toast

Anchovies, Spanish tomato,
lado, sourdough bread
110,-



WE SERVE RYE BREAD & SOURDOUGH BREAD AD LIBITUM PR.PERSON 20,-

WE SERVE FRESH SOURDOUGH BREAD & OLIVE OIL FROM LIGURIA
AD LIBITUM 20,- PR. PERSON

CHEFS CHOICE TASTING MENU

6 servings chosen by the kitchen have to be ordered by the whole table. Served family style 475,-

From 17.00 - 21.00

FISH & SHELLFISH

Oysters

- 1 pcs 35,- 4 pcs 125,- 6 pcs 195,- 12 pcs 405,-
- Mignonette of the day
- Homemade, fermented hot sauce
- Lemon

Tuna mousse, caper berries, bakskuld 75,-

Sardines, chive mayo 135,-

Hamachi tatar, ponzu glaze, ginger, katsuobushi 120,-

Grilled fish, salsa verde, brown butter 155,-

Hotdog with soft shell krabbe, coriander, coleslaw, chili pickled cucumbers 125,-

Tostada w. bacalao, chive mayo, herb salad, pickled green tomatoes 110,-

MEAT & POULTRY

Board with selection of charcuterie 165,-

Beef tatar, kewpie mayo, cowboy candy, rice paper, cured egg yolk 95,-

Short Rib, sauce tomat, pork rind, chorizo oil, smoked yoghurt 145,-

Chicken fried in corn flakes, chimichurri, chili honey 110,-

Lamb & beef meatballs, herbal cream, blueberry og sunflower seeds 120,-

GREENS

Arancini, anchovies, capers, citrus mayo 65,-

Cheese board 145,-

Kale salad, walnut, vinaigrette, red currant 75,-

Small danish potatoes, holiday dip 65,-

Grilled baby carrots, cheese cream 65,-

Broccolini, salsa matcha, pea olie 85,-

Fried enoki mushroom, nutritional yeast mayo 75,-

Corn on the cob, brown butter emulsion, tajin 75,-

DISH OF THE WEEK

Ask your waiter, or check the board



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THE DISHES ARE SMALL - WE RECOMMEND 2-3 PR. PERSON- EVERY DISH IS SHAREABLE
AND THE TEMPO IS CHOSEN BY THE KITCHEN