

From 08.00 - 15.30

Freshly baked sourdough bun - butter - cheese 40,-

Soft Boiled egg - butter - rye bread 38,-  
add on: danish bacon 20,-

Breakfast plate:

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

Greek yoghurt - syrup - homemade granola 40,-

# TOBIS

OPEN FACED SANDWICHES 11.00 - 15.30

Rye bread - ricotta - smoked salmon - pickled onion 105,-

Rye bread - tuna mousse - caper berries - bakskuld 95,-

Rye bread - chicken salad - pickled enoki - danish bacon 110,-

Rye bread - beef tatar - capers oil - fermented mustard seeds - salted egg yolk - endive 95,-

Rye bread - shrimp salad - dill - piment - lime - pistachio 110,-

Sourdough bread - avocado - local cheese - olive oil - lemon pepper 95,-  
add on: fried egg 25,-

Tobis Club - sourdough bread - fried chicken - danish bacon - mizuna - curry mayo 135,-

## SMALL DISHES

Oysters

1 pcs 35,- 4 pcs 130,- 6 pcs 195,- 12 pcs 385,-

-Mignonette of the day

-Lemon

-Hotsauce

Arancini (2 pcs) 65,-

Radicchio - Mozzarella - honey roasted pecans 95,-

Selection of charcuterie - rilette - mayo - pesto - cornichons 165,-

Selection of cheese - compot - honey nuts 145,-

Canned sardines - mayo - lemon 135,-

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

# TOBIS

## TOBIS TASTING MENU

SERVED FAMILY STYLE - HAS TO BE CHOSEN BY THE WHOLE TABLE

CONFIT PIGEON LEGS - BBQ  
OYSTERS - MIGNONETTE OF THE DAY

FISH TATAR - COCONUT MILK - CRISPY CHILI - KAFFIR LIME

STRIPLOIN - TARRAGON SAUCE - CHIPS - PICKLED ONION  
CUCUMBER - RICOTTA - PEKAN HOKKAIDO, BUTTER - CHILI

DESSERT OF THE DAY  
475,-

3 GLASSES OF WINE + APERITIF +375,-

4 SMALL GLASSES OF WINE +275,-

### FISH & SHELLFISH

#### Oysters

1 stk 35,- 4 stk 130,- 6 stk 195,- 12 stk 385,-  
- Mignonette - Lemon - Hotsauce

Tuna mousse - caper berries - bakskuld 85,-

Sardines - chive mayo 135,-

Fish tatar - coconut milk - crispy chili - kaffir lime 125,-

Grilled fish - tomato relish - sumak butter 155,-

Grilled pulpo - kimchi marinade - ajo blanco 105,-

Scallop (2 pcs) - jerusalem artichoke - xo sauce 145,-



### MEAT & POULTRY

Selection of charcuterie - rilette - pesto - mayo - cornichons 165,-

Beef tatar - olive oil- crispy rice - chive mayonnaise 95,-

Strip loin (180 g) - sauce robert - pickled onion - potato chips 195,-

Fried chicken - teriyaki glaze - tajin - sesame - pickled cucumber 125,-

Kentucky fried rabbit - sichuan sesame sauce 125,-

Confit pigeon legs - bbq (2 pcs) 75,-

### GREENS

Arancini (2 pcs) 65,-

Selection of cheese - compot - honey nuts 145,-

Radicchio - Mozzarella - honey roasted pecans 95,-

Alouette potatoes - leek ranch - crispy potato crumble 75,-

Broccolini - olive oil 85,-

Beets - ricotta - kernels - hot honey 85,-

Cauliflower - buffalo sauce - peanuts 65,-

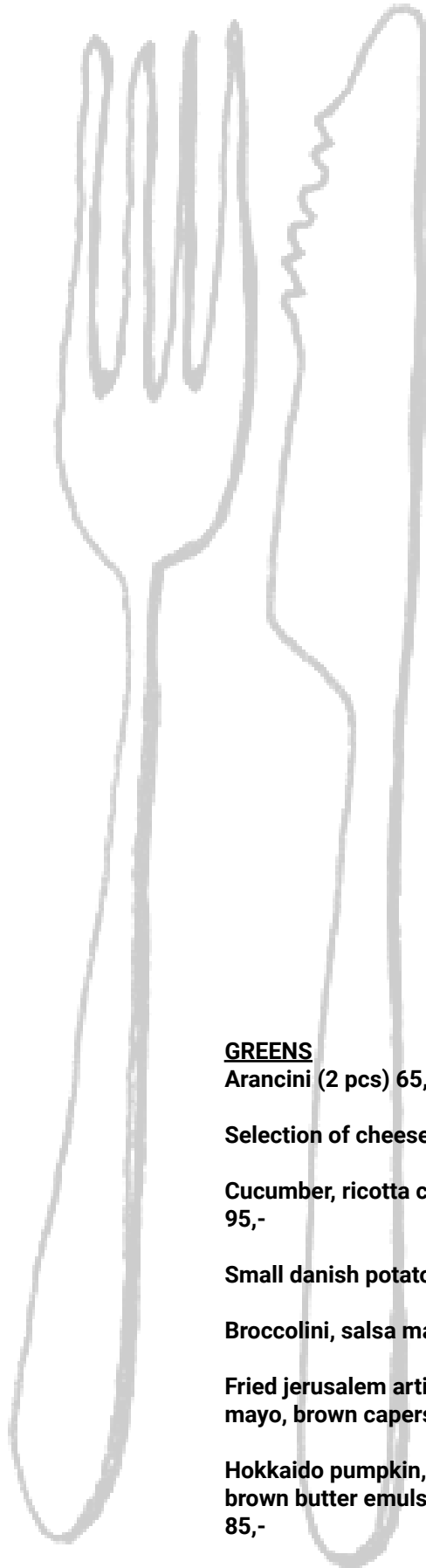
Hokkaido pumpkin - bean creme - pickled onion 85,-

Gnocchi - leek creme - havgus - pine nuts 120,-

Brussel sprouts - pickled radish - cheese - brown butter 95,-

Halloumi - chili jam - yogurt 110,-

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**GREENS**

**Arancini (2 pcs) 65,-**

**Selection of cheeses 145,-**

**Cucumber, ricotta creme, honey roasted pecans  
95,-**

**Small danish potatoes, gravy 75,-**

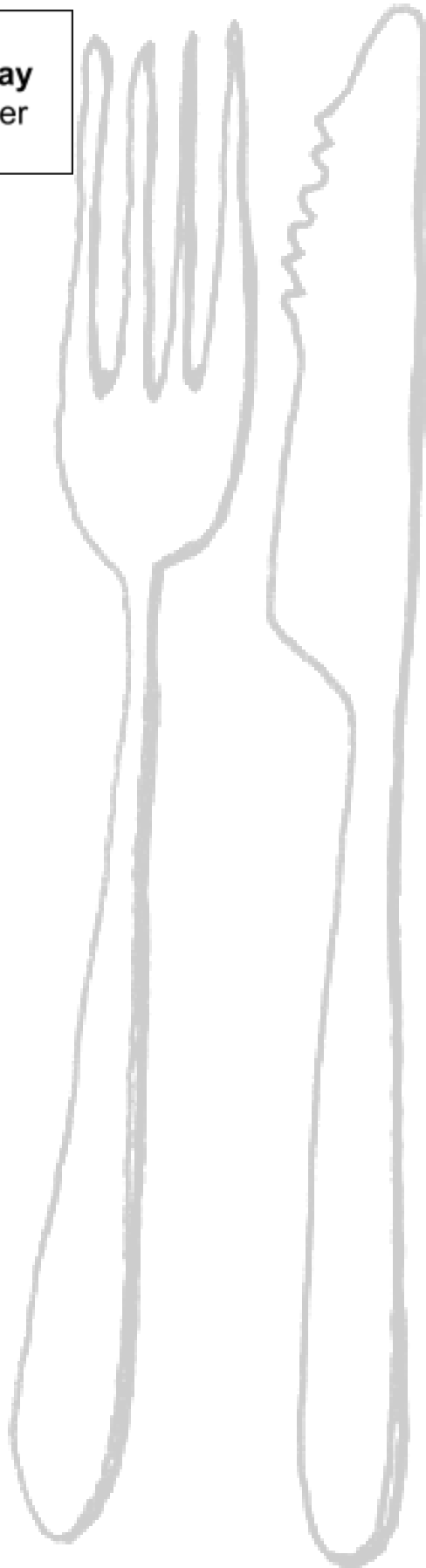
**Broccolini, salsa matcha, pea oil 85,-**

**Fried jerusalem artichoke, nutritional yeast  
mayo, brown capers butter 85,-**

**Hokkaido pumpkin, crispy chili-garlic oil,  
brown butter emulsion, pickled green tomatoes  
85,-**

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**Dish of the day**  
Ask your waiter



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