

From 08.00 - 15.30

Sourdough bun, butter, cheese (08.15) 40,-

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

Breakfast plate:

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

Greek yoghurt, syrup, homemade granola 40,-

From 11.00 - 15.30

EGGS & CHEESE

Stracciatella, peaches, apricot 95,-

Scramble eggs with piquillo salsa 65,-

Turkish eggs, bean creme, piment 75,-

Charcuteri board 145,-

FISH

Oysters

1 piece 35,- 3 pieces 95,- 5 pieces 150,-

- Mignonette of the day

- Homemade fermented hot sauce

- Lemon

Smoked salmon 55,-

Tuna mousse, capers berries, fried bakskuld 65,-

Canned sardines with grilled brød, chive mayo
135,-

MEAT & POULTRY

Lovage sausages (4 pcs) 45,-

Cheese board 165,-

Waffle with gammel knas cream and serrano 110,-

GREENS

Greek inspired arancini, mint creme 65,-

Green salad, elderflower vinaigrette, croutons, cheese 75,-

New danish potato, brown butter, almonds and lovage 65,-

Grilled padrons 55,-

Broccolini, xo, sesam 55,-

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

T O B I S

SANDWICHES

Shrimp Salad, lime,
piment, pistachios,
ryebread 110,-

Avocado, havgus,
olivenolie,
lemon peber,
sourdough bread 95,-
Add on fried egg: 25,-

BLT sandwich,
bacon, romaine,
green tomato, truffle mayo
95,-



WE SERVE FRESH SOURDOUGH BREAD AD LIBITUM 20,- PR PERSON

CHEFS CHOICE MENU

6 serveringer, skal vælges af hele bordet,
serveres family style 475,-

FISH & SHELLFISH

Oysters

1 piece 35,- 3 pieces 95,- 5 pieces 150,-
- Mignonette of the day
- Homemade fermented hot sauce
- Lemon

Tuna mousse, capers, bakskuld 65,-

Canned sardines, chive mayo 135,-

Ceviche, elderflower mint leche,
ginger, cucumber 110,-

Grilled fish, salsa verde, pickled green strawberries
155,-

Tempura soft shell crab,
jaka sauce, nettle chimichurri 110,

MEAT & POULTRY

Charcuteri board 165,-

Short Rib, black currant bbq, pickled green tomato 135,-

Flat iron steak, whey blanquette with madagascar peber 125 ,-

Waffle with gammel knas cream and serrano 110,-

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GREENS

Greek inspired Arancini 65,-

Cheese Board 145,-

New danish potatoes, brown butter, almonds og
lovage 65,-

Broccolini, xo, sesam 55,-

Stracciatella, peaches, apricot 95,-

Grilled padrons 55,-

Green salad, elderflower vinaigrette, crouton,
cheese 75,-

DISH OF THE WEEK

Ask your waiter ,-

THE DISHES ARE SMALL - WE RECOMMEND 2-3 PR PERSON- YOU CAN SHARE ALL YOU WANT
SERVED IN THE TEMPO OF THE KITCHEN