

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

Breadbasket sourdough bread, rye read og butter 35,-

Eggs and cheese

Stracciatella, grilled peaches, abricut 95,-

Scramble eggs with piquillo salsa 65,-

Turkish eggs, bean creme, piment 65,-

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, chives, pickled onion 45,-

Tuna mousse, capers berries, fried bakskuld 55,-

Canned sardines with grilled brød, chive mayo
135,-

Meat and poultry

Beef meatball, ramson remoulade 55,-

Lovage sausages (2 pieces) 45,-

Cheese board 165,-

Beef tatar, sour kraute, sour mayo, fermented
mustard 95,-

Waffle with gammel knas cream and serrano 110,-

Greens

Greek inspired arancini 65,-

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

Grilled white asparagus, green asparagus,
fermented garlic, lemon foam 110,-

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

Grilled padrons 55,-

Broccolini, xo, sesam 55,-

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Sandwiches

Deep fried egg,
shrimps, chive mayo,
ryebread 110,-

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

Sourdough sandwich,
kimchi, fuldmåne cheese,
chicken 125,-

Sweet

Affogato 75,-

Shortcrust pie with lemon vanilla creme,
peaches 95,-

Petit fours 45,

New strawberries, lemon verbena,
buttermilk 110,-

Belgian waffle, berry yogurt,
dark chokolade, karamelsten 85,-

Chefs choice menu

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

Fish and shellfish

Oysters

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

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

Tuna mousse, capers, grilled lime 55,-

Canned sardines, chive mayo 135,-

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

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

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

Meat & poultry

Bræt med udvalg af charcuteri 165,-

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

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

Beef tatar, sour kraute, sour mayo, fermented mustard 95,-

Waffle with gammel knas cream and serrano 110,-

Greens

Greek inspired Arancini 65,-

Cheese Board 145,-

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

Broccolini, xo, sesam 55,-

Stracciatella, grilled peaches, apricot 95,-

Grilled white asparagus, green asparagus, fermented garlic, lemon 110,-

Grilled padrons 55,-

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

Dish of the week

Ask your waiter ,-

Sweet

Affogato 75,-

Shortcrust pie with lemon vanilla creme, peaches 95,-

Petit fours 45,

New strawberries, lemon verbena,
buttermilk 110,-

Belgian waffle, berry yogurt, dark chokolade, karamel sten 85,-

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**Retterne er små - Vi anbefaler 3-4 pr person - Man må gerne dele
Serveres løbende når de er klar**