

Open sandwiches 11.00 - 15.30

Roast beef, tsukayo mayo, pickled cucumber, crispy onion, rye bread 135,-

Deep fried egg, shrimps, chive mayo, rye bread 125,-

Potato, crispy cottage cheese, sauce tatar, rye bread 110,-

Filet of plaice, shrimps, pickled onion, kimchi mayo, rye bread 145,-

Smoked salmon, herbed cream cheese, pickled onion 145,-

Avocado toast, danish havgus, lemon pepper, sourdough bread 95
Add on pan fried egg: 25,-

3 half pieces 195,-
- chosen by the kitchen, but ask your waiter

Small lunch dishes

Oysters

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

- mignonette of the day

- Homemade fermented hot sauce

- lemon

Lumpfish Roe, whipped greek yogurt, chives, shallots 145,-

Arancini 65,-

Burrata, peach vinaigrette, unripe pickled peaches 145,-

Baked beetroot, quinoa, fetacreme 75,-

Fried potatoes, romesco, oregano 65,-

Canned sardines w grilled bread, lemon mayo 135,-

Grilled padron peppers with bouquet herb oil 55,-

Selection of 3 cheeses 145,-

Selection of charcuterie 165,-

Menu

6 servings, has to be chosen by the whole table, family style
475,-

Fish & shellfish

Oysters

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

Lumpfish Roe, whipped greek yogurt, chives, shallots 145,-

Canned sardines, chive mayo 135,-

Ceviche of ling, leche de tigre, XO sauce, ginger, radishes 110,-

Pan Fried red fish, pea pure, brown butter, caper berries 155,-

Meat & poultry

Selection of charcuterie 165,-

Short Rib, carrot pure, chipotle bbq, rosehip 135,-

Flat iron steak, beer sauce w fermented mustard seeds 125 ,-

Glazed chicken, gochujang, fermenteret cabbage 110,-

Greens & cheese

Arancini 65,-

Selection of cheeses 145 ,-

Fried potatoes, brown butter, green romesco 65,-

Grilled parsnip, butter bean pure, piquillo salsa 75,-

Fried jerusalem artichokes, smoked mayo 65,-

Burrata, peach vinaigrette, unripe pickled peaches 145,-

Baked beetroots, fetacream, colored carrots, puffed quinoa 75,-

Grilled padron peppers with bouquet garni oil 55,-

Dish of the week

Ask your waiter ?,-

Sweets

Affogato 75,-

Shortcrust pastry, lemon vanilla creme, grilled pineapple 95,-

Petit four 45,-

The servings are small - We recommend 3-4 pr person - You can share
all you want - The dishes come as prepared from the kitchen