

From 08.00 - 15.30

Freshly baked sourdough bun, butter, cheese 40,-

Soft Boiled egg with 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,-

OPEN FACED SANDWICHES 11.00 - 15.30

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

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

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

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

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

Tobis club: sourdough bread, fried chicken danish bacon, mizuna and 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,-

cucumber, ricotta creme, honey roasted pecans 95,-

selection of charcuterie 165,-

selection of cheese 145,-

canned sardines, chive mayo 135,-

TOBIS TASTING MENU
SERVED FAMILY STYLE
HAS TO BE CHOSEN BY THE WHOLE TABLE

-
ARANCINI, MAYO

-
OYSTERS, MIGNONETTE OF THE DAY

-
CEVICHE, PINEAPPLE LECHE, BURNED PINEAPPLE, SAFFRON

-
STRIPLOIN, TARRAGON SAUCE, CHIPS, PICKLED ONION

-
CUCUMBER, RICOTTA, PEKAN

-
HOKKAIDO, BUTTER EMULSION, CHILI

-
DESSERT OF THE DAY
475,-

FISH & SHELLFISH

Østers

1 stk 35,- 4 stk 125,- 6 stk 195,- 12 stk 395,-

- Mignonette of the day

- Lemon

-hotsauce

Tuna mousse, caper berries, bakskuld 75,-

Sardines, chive mayo 135,-

Hamachi tatar, grilled pineapple, pineapple leche,
saffron oil 120,-

Grilled fish, salsa verde, brown butter 155,-

Grilled pulpo, kimchi marinade, ajo blanco 105,-

MEAT & POULTRY

Selection of charcuterie 165,-

Beef tatar, estragon mayo, mustard seeds, potato
chips, cured egg yolk 95,-

Strip loin (180 g), tarragon sauce, pickled onion,
Potato chips 195,-

Fried chicken, corn flakes, caesar mayo, fennel
110,-

Duroc, pepita rosso, tamari glace 125,-

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

GREENS

Arancini (2 pcs) 65,-

Selection of cheeses 145,-

Cucumber, ricotta creme, honey roasted pecans
95,-

Small danish potatoes, holiday dip 65,-

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,-

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