

From 08.00 - 15.30

Freshly baked sourdough bun, butter, cheese 40,-

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

Breakfast plate:

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

Greek yoghurt, syrup, homemade granola 40,-

From 11.00 - 15.30

EGGS & CHEESE

Scramble eggs with havgus 65,-

Turkish eggs, tomato confit, bean creme, piment 75,-

Selection of cheeses 145,-

FISH

Oysters

1 pcs 35,- 4 pcs 125,- 6 pcs 195,- 12 pcs 405,-
- Mignonette of the day
- Lemon

Smoked salmon 55,-

Tuna mousse, caper berries, bakskuld 75,-

Canned sardines, chive mayo 135,-

MEAT & POULTRY

Selection of charcuterie 165,-

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

Confit pigeon legs, chimichurri 75,-

GREENS

Arancini (2 pcs) 65,-

Cucumber, ricotta creme, honey roasted pecans 95,-

New danish potatoes, holiday dip 65,-

Small danish baby carrots, smoked cheese cream 65,-

Broccolini, salsa matcha 85,-

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

Waffle, morel butter, svampe a la creme, pickled enoki 125,-

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OPENFACED SANDWICHES

Shrimp salad with dill,
piment & lime,
pistachio, ryebread 110,-

Avocado, Havgus,
olive oil,
lemon peber,
sourdough bread 95,-
Add a fried egg: 25,-

TOBIs Club

Fried chicken, bacon, mizuna,
currymayo 135,-

Chicken salad with bacon,
pickled enoki mushroom, ryebread
110,-



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

CHEFS CHOICE TASTING MENU

6 servings selected by the kitchen. The menu has to be ordered by the whole table.
Served family style. 475,- per person.

FISH & SHELLFISH

Oysters

1 pcs 35,- 4 pcs 125,- 6 pcs 195,- 12 pcs 405,-
- Mignonette of the day
- Lemon

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,-

Short Rib, sauce tomat, pork rind, chorizo oil, smoked yoghurt 145,-

Fried chicken, corn flakes, chimichurri, chili honey 110,-

Lamb & beef meatballs, herbs, blueberry, sunflower seeds 120,-

Duroc, pepita rosso, tamari glaze 125,-

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



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GREENS

Arancini (2 pcs) 65,-

Selection of cheeses 145,-

Ravioli, lemon, ricotta creme, vesterhavsost, pickled apple (2 pcs) 75,-

Cucumber, ricotta creme, honey roasted pecans 95,-

Small danish potatoes, holiday dip 65,-

Grilled baby carrots, cheese cream 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,-

Waffle, morel butter, svampe a la creme, pickled enoki 125,-

**WE SERVE SOURDOUGH BREAD & OLIVE OIL FROM LIGURIA AD LIBITUM 20,- PR.
PERSON**

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PERSON**