

The Danish flavor in our kitchen

Snacks

crispy onions – smoked cheese – løjrom
beef – nettle – chestnut
hen eggs – parfait – skins
cured beef – crispy potato – pickled cucumber
celery – apple – grape

Amuse Bouche

crab – cabbage – chamomile

Menu

potato – elderflower – violets
scallop – green strawberry – almond
langoustine – kale – Skagen ham
monkfish – rose hip – ramson
smoked herring – poached eggs – crispy rye bread
beetroot – hay cream – truffle
pork cheek – celery – nut oil
veal – foam & flakes of onion
quail – squid – fermented garlic
cucumber – white chocolate – mint
lemon – caramel – sorrel
apple – buttermilk – brown sugar

The large menu 1.200,- The smaller menu 900,- The courses written in **bold** are left out in the smaller menu

Additional option of 10 gr. Danish Oscietra caviar 350,-
Additional option of cheese 175,-

You may opt for a lighter menu Monday through Thursday.
Let your host guide you.

Wine menu

2013 Zalas Perle, Galsgaard Vin, Falster

2013 Grüner Veltliner, Weingut Weszeli, Langenlois, Kamptal

2014 Bourgogne Blanc, "Les Sétilles", Olivier Leflaive

2010 Millésime, Premier Cru Cuveé Les Brousses, Bruno Michel

2014 Baco Noir, Henry of Pelham, Ontario

2002 Salanques, Mas Doix, Priorat

2010 Pelago, Marche Rosso, Umani Ronche

2015 Herzog Rieslaner Auslese, Weingut Müller-Catoir, Pfalz

The large wine menu 1.000,- The smaller wine menu 800,-

Environmentally friendly mineral water is included in the menu

Juice menu

The large juice menu 600,- The smaller juice menu 500,-

If you pay with a foreign credit card, we impose a surcharge of 3.75% of the amount to be paid, since this charge is imposed on us by credit card companies.