

## SNACKS

- 3 pieces per pers. : 65
- with a large beer or a  
glas of sparkling : 130
- with a G&T : 150

## DINNER



### EDELFLOWER HERRING

Pearl onion, amarant, 48% crème fraiche, oxalis and beetroot

**95**

### BAY SHRIMP BISQUE

Fresh cheese, capers, sourdough

**125**

### PAN FRIED SCALLOPS

Cucumber, avocado, lemon balm

**135**

### PAN FRIED BRILL

Sauce blanquette, white asparagus, new onions

**180**

### TARTAR OF BEEF

Pickle seaweed, amarant, crispy rye and lovage

**140**

### CONFIT CHICKEN

New garlic, lemon verbena, radish and spring onion

**160**

### BRAISED VEAL CHEEKS

Pointed cabbage, horseradish, blackcurrant, buttermilk

**175**

### HAVGUS CHEESE

Blood orange, butter fried rye bread

**100**

### BLACKCURRANT SORBET

Salty caramel and chocolate crumble

**100**

### VANILLA AND PEPER ICE CREAM

Rhubarb, white chocolate and beetroot

**100**

**A selection of the menu in 5 servings 495**  
**Drink pairing with water, tea/coffee and petits fours 385**