

Menu

Trout

Fig, figleaf, trout roe

Matjes herring

Brown butter, red pearl onion, chives

Hokkaido Pumpkin

Vanilla, brusselsprouts, Mac Khen pepper, hazelnut, autumn truffle

Grilled Celeriac

Salicorn, pistacchio, lemon

Grilled and glazed porkcheek

Oyster, kohlrabi, ome kosho

Ask

Butterfried ryebread

Autumn apples

Melon, vermouthe, blackcurrantleaves

Elstar apple

Brown butter, Bhutan pepper, oatmeal

740

Pairing

740

Smørrebrød

Matjes herring

Brown butter, pearl onion, chives

135

Spiced herring

Cress, apple, capers

135

Elderflower herring

Crème fraîche, herring caviar, red pearl onion

130

Beetroot and hibiscus herring

Horseradish, capers, kefir

130

Fried herring

Pickled mustard seeds, potato, lingonberry

135

Beets

Poached egg yolk, shiso, amaranth

160

Grilled Celeriac

Salicorn, pistachio, lemon

180

Hokkaido Pumpkin

Vanilla, brusselsprouts, Mac Khen pepper, hazelnut, autumn truffle

210

Grilled pointy cabbage

Turbot fumet, trout roe, cucumber, hazelnut

190

Herbsalted Salmon from the Faroe Islands

Radish, cucumber, fromage blanc

195

Plaice fried in rye

Chantarelle, corn, salted lemon

220

Grilled and glazed porkcheek
Oyster, kohlrabi, ome kosho
200

Tatar of beef
Cep, sea lettuce, butterflied rye crumbs
190

Danish and Swedish cheese
2/5
180/240

Autumn apples
Melon, vermouth, blackcurrantleaves
110

Elstar apple
Brown butter, Bhutan pepper, oatmeal
130