

We recommend 2 - 3 snacks as well as a grilled flatbread for sharing and 3 dishes per person

2 oysters with frozen Bloody Mary	-
Toast "bikini" with serano, White lady cheese and truffle (Optional extra summer truffle 50)	8
Gougère filled with Havgus	
Sigaretta pepper in tempura with browned butter emulsion and fried parsley	
Papadums with truffle and parmesan	4
Crushed cucumber with soy, lime, rice wine vinegar and chili crisp	4
"Vitello tonnato" tartare of veal, tuna, baked tomatoes and katsuobushi	(
Bread	
Grilled flatbread with wild garlic and split peas purée with chamomile	;
Caviar	
Baerii caviar served with smoked potato croquettes, crème fraîche and chives 30 gram	4
50 gram	5
125 gram	13
Fish and shellfish	
Salted petoncle scallops with cucumber, salted dill stems and dill oil	9
Potato waffle with brown stone crab, whipped crème fraîche and cress	1
Gravad salmon with salt-baked celeriac, sorrel and horseradish cream	9
Ceviche of zander with cucumber, spring onions, crispy sweetcorn, jalapeños and coriander	1
Baccala of cod with croutons and caper leaves	1
Greens	
Tomatoes with bread sauce, parmesan and basil	8
Tart with chantarelles, unripe peaches and havgus	(
Muscat pumpkin baked with lemon thyme, pickled Hokkaido and smoked almonds	
Grill	
Danish suckling pig with fried carrots, elderflower, buckwheat and buttermilk whey sauce	1:
Grilled whole fish with fermented radishes, and blanquette sauce with chives and mustard seeds - (2 Per	s.) 2
	1;
Onglet from Himmerland with foie gras, mashed potatoes and soft onions	1
Onglet from Himmerland with fole gras, mashed potatoes and soft onlons Beef heart on skewers with romesco sauce, feta and mint	
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Beef heart on skewers with romesco sauce, feta and mint Cheese	
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