

MENU

The whole table needs to buy the menu

3 courses for 295 kr.

Wine pairing 225 kr.

Choose between:

Starter

- Veal tongue tonnato -
- Sweet potato, tahini & quinoa -

Main

- Artichokes, agretti & orange gremolata -
- Bangers & Mash -

Dessert

- Cheese -
- Chocolate cremeux, hazelnuts & whipped cream -

Add sides to your mains:

- Sourdough bread 40 kr. -
- Buttered potatoes 40 kr. -
- Fried potatoes 40 kr. -
- Side salad 40 kr. -

A LA CARTE

- Olives 40 kr. -
- Salted & roasted almonds 40 kr. -
- Sourdough bread 40 kr. -
- Duck liver parfait 110 kr. -
- Veal tongue tonnato 110 kr. -
- Sunchoke vesterhavs croquettes 100 kr. -
- Cured ham, conference pear 85 -
- Calcot onion, smoked cheese & 'nduja dressing 105 kr. -
- Sweet potato, tahini & quinoa 100 kr. -
- Bangers & Mash 215 kr. -
- Halibut, curry & swiss chard 230 kr. -
- Artichokes, agretti & orange gremolata 195 kr. -
- Chicken, ham & leeks pie with mash & parsley 365 kr. -
- Cheese 100 kr. -
- Chocolate cremeux, hazelnuts & whipped cream 85 kr. -
- Kumquat pavlova 90 kr. -