



EVENING

5 dishes from the kitchen / 345 kr. pr. pers.

5 dishes from the kitchen to share for the whole table. A little bit of everything.

Add a dessert / 55 kr.

Dishes to share

The food is served at the pace of the kitchen & is ideal for sharing.

We are happy to accommodate any allergies or dietary restrictions you may have.

Cod tongue / 100 kr.
Soy emulsion, pickled ginger & spring onion

Broccoli florets / 100 kr.
Lime, sesame seed & fermented chilli

Citrus salad / 100 kr.
Tokyo turni, fermented chilli & coriander

Carpaccio / 130 kr.
Plum wine, sesame, crispy onion & chilli

Ceviche / 120 kr.
Oyster emulsion, red onion, chilli

Squid / 160 kr.
Bok choy, black beans & spicy tomato

Langoustines / 160 kr.
Radicchio, ponzu sauce & mushrooms

Calçot / 130 kr.
Shiso, rice vinaigrette, thai basil & pickled onion

Korean short ribs / 210 kr.
Seasoned green, pickled daikon, gochujang & ginger

Homemade sourdough bread w. olive oil / 40 kr.

Dessert

Lava chocolate cake / 80 kr.
Skyr & white chocolate cream & berry compote

Cheeseplate with three cheeses / 90 kr.

Wineparing for the cheese //

Light sweet & sparkling / 60 kr.

Vin Jaune from jura in 2005 / 150 kr.