

Menu

MENU · 695

Waldorf salad

Celeriac ice cream, green apple, walnut and grilled grapes

Egg sandwich

Egg mousseline, lovage, scallop bacon, and salted egg yolk

Tomato crunch

Danish brown crab, malt and rye crustade, burned tomato, rosehip, and rye bread hollandaise

Langoustine and rosehip

Langoustine from Læsø, mushroom garum, tomato, rosehip, finger lime, and rose hip

Tatar

Pikeperch, grape kimchi, black garlic, macadamia, crispy potato and jalapeño

Side dish: Fried flatbread

Fish fillet

Langoustine from Læsø, halibut, white currants, chanterelle remoulade, fried chanterelles, celeriac ponzu and a sauce made from toasted rye and sourdough

Fluffy potato

Baby potatoes, sauerkraut, ramson capers, fermented parsley and a sauce made with Julsø blackcurrant cheese

Side dish: Cheese bread

Toasted brioche ice cream

Wild blueberries with chamomile, airy øllebrød, toasted brioche ice cream, blackcurrant-branch oil and crispy honey with meadowsweet

Wine pairing 6 glasses · 675

Alcoholfree pairing 6 glasses · 475

À la carte

SNACKS

Waldorf salad · 115

Celeriac ice cream, green apple, walnut and grilled grapes

Tomato crunch · 115

Danish brown crab, malt and rye crustade, burned tomato, rosehip, and rye bread hollandaise

Egg sandwich · 115

Egg mousseline, lovage, scallop bacon, and salted egg yolk

Smoked cheese from Fyn · 115

Crispy tart, smoked cheese cream with black lime, fried salt cod and radish

DISHES

Tatar · 195

Pikeperch, grape kimchi, black garlic, macadamia, crispy potato and jalapeño
Side dish: Fried flatbread

Langoustine and rosehip · 195

Langoustine from Læsø, mushroom garum, tomato, rosehip, finger lime, and rose hip

Crispy shrimp tart · 195

Raw and poached shrimp, horseradish cream, unripe gooseberries, wood sorrel and shellfish sauce with blackcurrant gastrique

Fish fillet · 195

Langoustine from Læsø, halibut, white currants, chanterelle remoulade, fried chanterelles, celeriac ponzu and a sauce made from toasted rye and sourdough

Fluffy potato · 195

Baby potatoes, sauerkraut, ramson capers, fermented parsley and a sauce made with Julsø blackcurrant cheese
Side dish: Cheese bread

DESSERTS

Toasted brioche ice cream · 115

Wild blueberries with chamomile, airy øllebrød, toasted brioche ice cream, blackcurrant-branch oil and crispy honey with meadowsweet

Lemon mousse · 115

Bergamot, fromage blanc ice cream, black lemon, yellow pepper, and burnt lemon-sea buckthorn granita