

Lunch

SNACKS

Egg sandwich · 115

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

Smoked cheese from Fyn · 115

Crispy tart, smoked cheese cream with black lemon, green strawberries, radishes and fried salt-cod

DISHES

Fish fillet · 185

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

Fluffy potato · 185

Baby potatoes, smoked celery, wild garlic capers, blackcurrant branch oil, and sauce on Frederiksberg cheese
Side dish: Cheese bread

Langoustine toast · 185

Langoustine from Læsø, baked tomato, burnt tomato mayo, red grapes, tagetes, puffed potato and lobster bisque with blackcurrant stricht

Tartar · 185

Pikeperch, Zander with grape kimchi, black garlic, macadamia and jalapeños
Side dish: Fried flatbread

Shrimp and crunch · 185

Raw and cooked shrimp, crispy tart, horseradish cream, unripe gooseberries, garden sorrel and shrimp bisque with blackcurrant stricht

DESSERTS

Toasted brioche ice cream · 115

Wild blueberries with chamomile, airy øllebrød, toasted brioche ice cream, blackcurrant branch oil and grated burnt whey

Lemon mousse · 115

Bergamot, fromage blanc ice cream, black lemon, yellow pepper and granité of burnt lemon and sea buckthorn