

Lunch

SNACKS

Egg sandwich · 115

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

Shrimp and cheese · 115

Crispy tart, shrimp, cream cheese, pickled cabbage buds, and pickled glass cabbage

DISHES

Fish fillet · 185

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

Fluffy potato · 185

Baby potatoes, sauerkraut, smoked celeriac, grilled leek and a sauce made with Julsø blackcurrant 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, grape kimchi, black garlic, macadamia, crispy potato and jalapeño

Side dish: Fried flatbread

Shrimp and crunch · 185

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

DESSERTS

Toasted brioche ice cream · 115

Toasted brioche ice cream, airy øllebrød, wild blueberries with chamomile, millet crumble, and crispy honey with meadowsweet

Lemon mousse · 115

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