

# APERITIF

## SIGNATURES 175,-

### KOCHENS No. 4

*Mezcal, Angostura, Agave & Lime*

### BETTY YHE BEET

*Red Beetroots, Licorice, Dark Rum & Lemon*

### LATE RASP

*Raspberry, Vodka, Galliano, White Chocolate foam & Lemon*

## CLASSIC 165,-

### OLD FASHIONED

*Bourbon, Muscovado Syrup & Angostura*

### SUFFERING BASTARD

*Cognac, Gin, Angostura & Lime*

### KOCH'S COSMO

*Vodka, Cointreau, Pineapple Juice & Lime*

## SPARKLING

Petite Belle, Sparkling Brut, Chenin Blanc South Africa	97.-	495.-
Cruse, Brut, Blanc de Blanc, Bourdeaux France	97.-	495.-
Etienne Dumont, Brut, Champagne France	175.-	895.-
Jaume Serra, Cava Brut Nature Spain		545.-
Philliponnat, Royal Reserv Brut, Champagne France		995.-

## SNACKS

Oysters	1 st 45.- 3 st 110.-
Marcona Almonds	85.-
Nocellara Olives	75.-

## STARTERS

<b>Oysters</b>	1 st. 45.-	3 st. 110.-
<i>Shallots &amp; Lemon</i>		
<b>Bleak Roe 30g</b>		245.-
<i>Potato, Red onion, Smetana, Lemon &amp; Chives</i>		
<b>Scallop Carpaccio</b>		185.-
<i>Shives, Carrot, Lemon &amp; Miso</i>		
<b>Steak Tartar</b>		175.-
<i>Mushroom, Maderia, Leek, Shallots, Brioche &amp; Cress</i>		
<b>Confit Leek</b>		155.-
<i>Mushroom, Maderia, Shallots, Brioche &amp; Cress</i>		

## MAIN COURSE

<b>Grilled Flapsteak</b>		385.-
<i>Potato, Celeriac, Veal Veloute, Rhubarb Root, Gin &amp; Cress</i>		
<b>Butterfried Pike-Perch</b>		345.-
<i>Parsley Root, Almond Potato, Blue Mussel, Butter &amp; Parsley</i>		
<b>Celeriac Terrine</b>		275.-
<i>Potato, Celeriac, Rhubarb Root, Hazelnut, Vegetable Stock &amp; Cress</i>		
<b>Butterfried Artichoke</b>		275.-
<i>Beetroot, Swedish Potato Dumplings, Capers, Silver Onion &amp; Butter</i>		
<b>Lobster Soup</b>		195.-/285.-
<i>Lobster stock, Fennel, Celery, Leek, Shrimp, Rye, White Fish, Salomon &amp; Cream</i>		

## DESSERTS

<b>Burned Bread Ice Cream</b>		145.-
<i>White Chocolate, Apple &amp; Dulce De Leche</i>		
<b>Blueberry Sorbé</b>		145.-
<i>Blueberry, Onion, Food Wheat &amp; Meringue</i>		
<b>3 x Cheeses</b>		135.-
<i>Cheese of the night, Flatbread &amp; Figs</i>		

## 5 – COURSE MENU

### Crystal Bread

*Norweigan Lobster, Ramson & Cucumber*

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### Scallop Carpaccio

*Shives, Carrot, Lemon & Miso*

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### Confit Leek

*Mushroom, Maderia, Shallots, Brioche & Cress*

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### Grilled Flapsteak

*Potato, Celeriac, Veal Veloute, Rhubarb Root, Gin & Cress*

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### Blueberry Sorbé

*Blueberry, Onion, Food Wheat & Meringue*

Menu 795.-

Wine Package 575.-

Non Alcoholic Package 385.-

Add 3 x Cheese Course 110.-

Add Cheese Wine 75.-

If menu is selected, its preferred to the whole table

