5 – COURSE MENU

Halibut Tartar
Dill, Buttermilk, Fennel, Smoke & Caviar

-

Steak Tartar
Cucumber, Mustardseeds, Potato, Havgus 12, Cress & Shives

-

King Oyster Mushroom
Jerusalem Artichoke, Cabbage, Mushroom Gravy

-

Grilled Sirloin
Potato x 2, Onion x 3, Vealstock & Cress

-

Grilled Pumpkin Sorbet
Sea Buckthorn, White Chocolate, Fennel & Pickled Pumkin

Menu 795.-
Wine Pairing 545.-
Non Alcoholic Pairing 395.-

Add 3 x Cheese 110.-
Wine for Cheese 75.-

When choosen the menu, its prefered to the whole table

STARTERS

Oyster — 1 st. 45.- 3 st. 110.-
Shallot, Vinegar & Lemon

Bleak Roe 30g — 245.-
Potatoes, Red Onion, Smetana, Lemon & Shives

Halibut Tartar — 195.-
Dill, Buttermilk, Fennel, Smoke & Caviar

Steak Tartar — 175.-
Cucumber, Mustardseeds, Potato, Havgus 12, Cress & Shives

Baked Fennel — 155.-
Dill, Buttermilk, Smoke & Seaweed Caviar

MAIN COURSE

Grilled Sirloin — 385.-
Potato x 2, Onion x 3, Vealstock & Cress

Confied Rooster — 315.-
Mushroom, Garlic, Chickenskin, Onion, Potato & Redwine Sauce

Butterfried Witch Flounder — 345.-
Jerusalem Artichoke, Mushroom, Potato, Thyme, Gin & Roasted White Wine Sauce

Grilled Lion Mane Mushroom — 275.-
Potato x 2, Onion x 3, Mushroom Gravy & Cress

Lobster Soup — *Half 195.- Whole* 285.-
Lobster Stock, Cognac, Cream, Rye, Fennell, Leek, White fish of Today & Salmon

DESSERT

Chantarelle Ice Cream — 145.-
Cloudberry, Rye, Dulce de Leche, White Chocolate & Chervil

Grilled Pumpkin Sorbet — 145.-
Sea Buckthorn, White Chocolate, Fennel & Pickled Pumkin

Cherry Sorbet — 145.-
Dark Chocolate Pate, Chocolate Mousse & Poached Cherry

3 x Cheese — 135.-
3 Handpicked Matured Cheese from Scandinavia, Marmelade & Flatbread

Do you have allergies? Ask us about what is in each dish