

Group menus



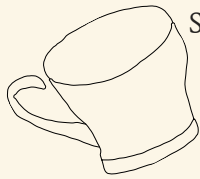
2 courses, bread & butter

Sourdough bread & Arla Unika butter

Smoked trout, fennel, green olives, yuzu & dill

Schnitzel of pork, cabbage, horseradish, lingonberries & brown butter

295



4 courses, bread & butter

Sourdough bread & Arla Unika butter

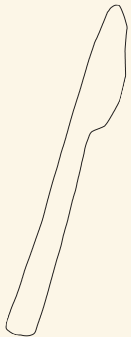
Smoked trout, fennel, green olives, yuzu & dill

Beef tartare, cognac, smoked mayo & radicchio

Schnitzel of pork, cabbage, horseradish, lingonberries & brown butter

Clementine apple cake, apple sorbet, creme double & lemon verbena

395



All night experience

Champagne & snacks

Four courses, bread & butter

Wine menu, three glasses incl. still or sparkling water

Coffee/tea after dinner

995



A good start

Vermouth tonic +75

Charles Bailly +85

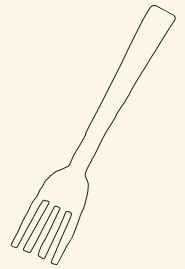
Champagne +135

Oysters +40 pr. stk.

Chicken croquettes, jalapeños, lime & coriander 2 pc. +75

Salted nuts +35

Green olives +35



Wine menu incl. still/sparkling water

Two glasses +175

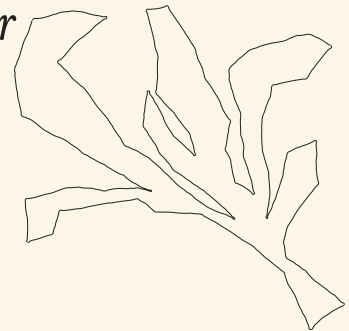
Three glasses +275

Extra

Pommes frites +40

Potato purée +40

Green salad +35



There might be seasonal changes to the menu.

Do you have any food allergies? Please contact your server, so that we can safely guide you through the menu.

Credit card fee: Corporate cards issued both within and outside the EU/EEA, as well as private payment cards issued outside the EU/EEA, will be charged a fee.

