

Menu

3 courses - choose your starter, main & dessert 295

Stracciatella, zucchini, peas, almonds & chimichurri

Beef tartare, cognac, lovage, crisp potatoes & radishes

Pan-fried white fish, pancetta, bergamotte beurre blanc & trout roe

Schnitzel on chicken, peas, browned butter, soy & horseradish

Fresh raspberries, raspberry sorbet & elderflower sabayonne

Four types of cheese, gooseberry compote & homemade crisp bread

Sharing snacks for the table per cover 95

Sourdough bread & Arla Unika butter

Green olives

Potato crisps & lemon cream

Chicken croquette, jalapeños, lime & cilantro

Wine menu - 3 glasses incl. still/sparkling water 275

Riesling, Von Winning, Pfalz, Germany

Bourgogne Blanc, Thibault Liger-Belair, Nuits St. Georges, France *or*

Cabernet Franc 'l'île quatre sous', Chateau Yvonne, Saumur, Loire, France

Auslese, Tschida, Neusiedlersee, Austria

Oysters

Choose 4 125

Lemon 40

Yuzu & gooseberry 40

Bloody Mary 40

K.F.O. "Korean Fried Oyster" 40

Snacks

Sourdough bread & Arla Unika butter 35

Green olives 35

Salted & spicy nuts 35

Potato crisps & lemon cream 35

Chicken croquettes, jalapeños, lime & cilantro 75

Tuna confit, grilled sourdough bread & aioli 75

Starters

Stracciatella, zucchini, peas, almonds & chimichurri 135

Beef tartare, cognac, lovage, crisp potatoes & radishes 135

Smoked trout, grilled cucumber, mussel sauce & horseradish 135

Mains

Pan-fried white fish, pancetta, bergamotte beurre blanc & trout roe 225

Schnitzel on chicken, peas, browned butter, soy & horseradish 225

Risotto, chanterelles, summer greens, parmesan & sage 195

Moules frites, fennel, grilled lemon, pommes frites & aioli 195

Steak au poivre, Madagaskar pepper, haricot verts & pommes frites 345

Smash burger, cheddar, dill pickles, red onion, pommes frites & aioli 195

Sides

Pommes frites & aioli 40

Sun-ripened tomatoes, stracciatella, olive oil & basil 45

New potatoes with lovage butter & piment d'espelette 40

Sweet & cheese

Caramelized croissant, cardamom, blackcurrant & vanilla ice cream 85

Fresh raspberries, raspberry sorbet & elderflower sabayonne 75

Four types of cheese, gooseberry compote & homemade crisp bread 125

Do you have any food allergies? Please contact your server so 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 incur a fee.

For American Express, all transactions will incur a fee.