

**The menu is made up of several smaller dishes.
Our kitchen sets a 5-course tasting menu every day for 795,-**

Oysters - natural – redwine vinaigrette - hotsauce.....	49,- pr.psc
<i>Contains: molluscs, sulfite</i>	
Smoked Halibut - celerycream – apple - roe	205,-
<i>Contains: fish, milk, celery, sulfite</i>	
Scallops – tapioca – dill – wasabimousse - cucumber.....	210,-
<i>Contains: mollusc, milk, egg, sulfite</i>	
Potatolefse – lamb ribs – colrabi – wild garlic	225,-
<i>Contains: wheat, milk, egg, sulfite</i>	
Langoustine – sweetbread – leek – apple sauce	195,-
<i>Contains: shellfish, milk, soy, fish</i>	
Mushroom soup – onions – mushrooms - guanicale	210,-
<i>Contains: milk, sulfite</i>	
Monkfish - beeftomato – squash – baba ghanoush – lobster sauce	250,-
<i>Contains: fish, shellfish, milk, sulfite</i>	
Ling - rosette cabbage – pea puree – kale – gooseberry - curry sauce	250,-
<i>Contains: fish, milk</i>	
Duckbreast – red cabbage – lingonberry – potato cream – chestnut - blackcurrant sauce	260,-
<i>Contains: milk, sulfite</i>	
Svineribbe – fennel – onion – crispy pork skin – aigre doux	260,-
<i>Contains: milk, mustard, sulfite</i>	
Veal culotte - cauliflower – kale – bordelaise sauce	260,-
<i>Contains: milk, peanut, sulfite</i>	
Potatoes	69,-
<i>Contains: milk</i>	
Crème Brûlée «Smag & Behag»	140,-
<i>Contains: milk, egg</i>	
Citrus - caramel – marengue – almond – white wine icecream	140,-
<i>Contains: milk, egg, almond, sulfite</i>	
Cream puffs - blackcurrant – marzipan – chocolate ice cream.....	140,-
<i>Contains: milk, egg, wheat</i>	
Coconut - white chocolate – tapiocasnow – ganache – cherry sorbet.....	140,-
<i>Contains: milk, egg</i>	
Three cheeses - fig marmalade – pear chutney - crackers	185,-
<i>Contains: milk, almond, wheat, sesame, oats, barley, sulfite</i>	
Charcuterie & cheese fig marmelade	250,-
<i>Contains: milk, almond, sulfite</i>	
Petit Four 2 pieces / incl. coffee	59,- / 89,-
<i>Contains: milk, soy</i>	