

This menu consists of small dishes.
Our kitchen sets a 5-course tasting menu every day for 945,-

Wine pairing 995,- / upgraded pairing 1495,-

Non-alcoholic pairing 395,-

Tuna - cucumber - capers - yuzu	215,-
<i>Contains: fish, sulfite</i>	
Svele - crab - dill - sour cream	235,-
<i>Contains: egg, wheat, shellfish, fish, milk, mustard, sulfite</i>	
Tartar of Veal - tomato - cured egg yolk - wonton.....	215,-
<i>Contains: egg, wheat, mustard, sulfite</i>	
Langoustine - fennel - tomato - basil	245,-
<i>Contains: shellfish, milk, sulfite</i>	
Chicken skin - potato - peas - Bufar	225,-
<i>Contains: milk, mustard, sulfite</i>	
Pollock - hoisin - cabbage - celeriac - shellfish sauce	280,-
<i>Contains: fish, sesame, celery, shellfish, milk, soy, sulfite</i>	
Turbot - asparagus - cale - capers - brown butter	315,-
<i>Contains: fish, milk, sesame, celery, sulfite</i>	
Chicken breast - celeriac - onion - wild garlic - mushroom sauce.....	305,-
<i>Contains: milk, celery, egg, soy, sulfite</i>	
Lamb - carrot - artichoke - panko - hollandaise.....	305,-
<i>Contains: wheat, milk, egg, sulfite</i>	
Beef cheek - cauliflower - mushroom - apple - red wine sauce	290,-
<i>Contains: milk, sulfite</i>	
Potatoes	69,-
<i>Contains: milk</i>	
Crème Brûlée «Smag & Behag»	180,-
<i>Contains: milk, egg</i>	
Chocolate - lime - yoghurt - peanut	180,-
<i>Contains: egg, wheat, peanut, milk, barley, walnut, almond</i>	
Orange - puff pastry - lemon - Aperol.....	180,-
<i>Contains: wheat, milk, egg, sulfite</i>	
Rhubarb - semolina pudding - walnut chips	180,-
<i>Contains: wheat, milk, walnut</i>	
Cheese - 3 cheeses - cracker - gel - marmelade	205,-
<i>Contains: milk, almond, wheat, sesame, oats, barley, sulfite</i>	
Charcuterie - three cured meats - salami - almonds - cornichons	205,-
<i>Contains: almonds, sulfite</i>	