

## SNACKS & SMÅ BIDDER

3-dags Focaccia med sæsonens toppings & pisket kryddersmør **55,-**

Kyllingelever parfait med karameliseret pære, yuzu & sprød kiks **85,-**

Friteret kartoffel med rogn og urtestilke **85,-**



## FRA HAVET

En østers, lokal pæreeddike & skallotteløg **45,-**

En tallerken østers, samt udvalgte spicy & salte garnitures

**6 Stks 250,-    12 stks 400,-**

Lettrøget helleflynder ceviche, agurk, løvstikke, peberrod & grønne æbler **175,-**

## TIL DE SMÅ!

"Fiskefilet" - Stegt kulmule, hjemmelavet remoulade, pandestegte kartofler & en lille salat **125,-**

# køkken

## FRA ØJEN & GÅRDENE

Grøn salat, cremede hvide bønner, tørrede tomater, crutoner & sennepsvinaigrette **135,-**

Lokal durum pasta med lammeragout, fløde, mynte, persille, røget lardo & syltede perleløg **185,-**

Lokal durum pasta, tomat, blodappelsin kosho, toppet med modnet fåreost og urter **165,-**

Skåret tatar af okseinderlår, confiteret æggeblomme, syltede perleløg, ramsløg & sprøde løg **155,-**

Focaccia med sød løgkompot, kartofler, friskost og chimichurri **155,-**

## DET SØDE HJØRNE

Klassisk citrontærte med marengs & citron timian **75,-**

Panna cotta med vanilje & rabarber **65,-**

Banan "brød" med peanut praline & chokolade cremeux **85,-**

## SNACKS AND SMALL BITES

- 3-day Focaccia with seasonal toppings & whipped herb butter **55,-**
- Chicken liver parfait with caramelized pear, yuzu & crispy biscuits **85,-**
- Fried potato with roe and herb stalks **85,-**



## FROM THE SEA

- One oyster, local pear vinegar & shallots **45,-**
- A plate of oysters, as well as selected spicy & salty garnishes

**6 pcs 250,-    12 pcs 400,-**

- Lightly smoked halibut ceviche with cucumber, lovage, horseradish & green apples **175,-**

## FOR THE LITTLE ONES

- "Fish fillet" - Crispy fried hake, house-made remoulade, sautéed potatoes & a small salad **125,-**

## FROM THE FARMS

- Green salad, creamy white beans, dried tomatoes, croutons & mustard vinaigrette **135,-**

- Local durum pasta with lamb ragout, cream, mint, parsley, smoked lardo & pickled pearl onions **185,-**

- Local durum pasta, tomato, blood orange kosho & fresh cheese, topped with homemade Christiansø Za'atar **165,-**

- Sliced beef thigh tartare, confit egg yolk, pickled pearl onions, wild garlic & crispy onions **155,-**

- Focaccia with sweet onion compote, potatoes, fresh cheese and chimichurri **155,-**

## THE SWEET CORNER

- Classic lemon pie with meringue & lemon thyme **75,-**

- Panna cotta with vanilla & rhubarb **65,-**

- Banana "bread" with peanut praline & chocolate cremeux **85,-**