

MENU FEBRUARY 2026

We recommend three dishes per person or enjoy our Chef's 3-Course Menu for 325 DKK per person.

Ask staff about allergies.

Monday – Friday from 16.30, Saturday we do full menu all day 12.00 – 22.00

SNACKS ‘for the table’

Sourdough Bread *with whipped butter* 55

Olives *Mixed olives in homemade marinade* 45

Almonds *Salted and smoked almonds* 45

Comté AOC 36 months *Served with figue compote* 95

Sliced cured ham *Danish charcuteri organic from Troldgaarden* 120

À LA CARTE

“Nicoise”

Tuna belly with seasonal vegetables, anchovy vinaigrette, and capers 165

Puntarelle salad

With aged Parmesan, crispy salted walnuts, and bergamot dressing 125

Grass-fed veal tartare

Veal from Troldgaarden. House-made kimchi, toasted cashews, and piment d’Espelette emulsion 175

Vitello Tonnato

Grass-fed Danish veal with light tuna cream and veal jus 155

Veal polpette with Nduja

Spicy meatballs with creamy vodka tomato sauce, parmesan, basil and tradivo 165

Butter-poached mullet fish

With borlotti beans and gremolata sauce 195

Ragù of veal & osso’buco

Slow-braised ragù, tagliatelle pasta, seasonal vegetables & aged parmigiano 185

Gâteau Marcel

Chocolate with blood orange suprêmes 115