

SNACKS ‘for the table’

Olives or Almonds 45

Sourdough bread from our micro-bakery KANI with whipped butter 55

Comté AOC 36 months Served with quine compote 95

Sliced cured ham Danish charcuteri organic from Troldgaarden 145

À LA CARTE

“Nicoise”

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

Endive radicchio salad

Artichoke confit, bergamotte dressing, crumbly walnuts and parmesan 125

Beef tartare

Hand-cut veal, seaweed kimchi, crispy seaweed, and miso emulsion 175

Vitello Tonnato

Veal filet with light tuna cream, capers and veal jus 155

Polpette with Nduja

Spicy meatballs with creamy vodka tomato sauce and parmesan 165

Chicken fried in butter with morel sauce

French poussin, with fresh peas, ventrèche bacon, steamed gem lettuce 225

Salsiccia ragù bianco pasta

Served with orecchiette pasta, spinach and parmigiano 185

Casarecce pasta

With creamy lemon sauce, rucola and parmesan 175

Gâteau Marcel

flourless, buttery chocolate cake ‘by the recipe of Danish/french chef Michel Michaud’ 115

Rhubarb crumble

Poached rhubarb with vanilla cream, buttery biscuit, hazelnut berry praline 115

3-course menu 350,-

Vitello Tonnato

Salsiccia ragù bianco pasta

Gâteau Marcel

3-course vege menu 350,-

Endive radicchio salad

Casarecce pasta

Gâteau Marcel

We recommend 2-3 dishes per person. Ask staff about allergies.

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

We collaborate with local Danish suppliers and prioritize organic products whenever it makes sense.