

An identical menu must be pre-ordered for the whole table.
All indicated dishes are served, unless a choice is indicated



SHARING MENU 1

SNACKS

Stracciatella

baked tomatoes – basil oil –
frisee salad – grilled bread

Seared tuna

soy/lime – avocado – sesame – cilantro (G*)

Smoked salmon

green gazpacho – white asparagus –
peas – mint – smoked cheese (L*,G)

MAIN COURSE

Rib-eye

Uruguay – grainfed

Jerk marinated chicken breast

mango - bell pepper – onion – chili

SIDE ORDERS

Tomato salad

mozzarella - pesto - pumpkin seeds

Caesar salad

Gran ost – pointy cabbage –
romaine lettuce - croutons (G*, L)

Fries

SAUCE

Béarnaise sauce (V)

DESSERT

Panna Cotta

rhubarb – crumble (L - G - N)

425

SHARING MENU 2

SNACKS

Smoked salmon

green gazpacho – white asparagus –
peas – mint – smoked cheese (L*,G)

Seared tuna

soy/lime – avocado – sesame – cilantro – (G*)

Beef tartare

truffle mayo – cress –
Vesterhavs-cheese - chips (L*)

MAIN COURSE

Rib-eye

Uruguay – grainfed

Short ribs

Korean BBQ – grilled lime

SIDE ORDERS

Broccoli

Goma dressing – spring onion –
chili – sesame (G - V)

Caesar salad

Gran cheese – pointy cabbage –
romaine lettuce – croutons (G* - L)

Fries

SAUCE

Béarnaise (V)

DESSERT

Panna Cotta

rhubarb – crumble (L - G - N)

445

OPTION MENU

SNACKS

Smoked salmon

green gazpacho – white asparagus –
peas – mint – smoked cheese (L*,G)

Seared tuna

soy/lime – avocado – sesame – cilantro (G*)

Beef tartare

truffle mayo – cress –
Vesterhavs-cheese – chips (L*)

MAIN COURSE

Jerk marinated chicken breast

mango - bell pepper – onion – chili

Or

Rib-eye steak 275 gr.

Uruguay – grainfed

Or

Beef tenderloin 220 gr.

Denmark – grassfed

SIDE ORDERS

Green asparagus

pea pudding – pea shoots – rye bread crumble

Caesar salad

Gran ost – pointy cabbage –
romaine lettuce – croutons (G*, L) 🌿

Fries

SAUCE

Pepper sauce (L)
Béarnaise sauce (V)

DESSERT

Panna Cotta

rhubarb – crumble (L - G - N)

385 (CHICKEN BREAST)

465 (RIB-EYE)

495 (TENDERLOIN)

DRINKS MENUS

DRINKS MENU 1

Apéritif

Wine menu – house choice
Served ad libitum during dinner

Water

Sparkling and still

385,- PR.PERSON

DRINKS MENU 2

Apéritif

Wine menu – middle class level
Served ad libitum during dinner

Water

Sparkling and still

585,- PR.PERSON

DRINKS MENU 3

Apéritif

Wine menu – middle class level
Served ad libitum during dinner

Water

Sparkling and still

½ pitcher of cocktail per person

725,- PR.PERSON