

Snacks

Cashew nuts with mild smoked salt 50
Black and green olives baked with citrus 50
Sandwich with soft onions and cheese 50 a piece
Oysters with asparagus juice 65 a piece
Duck breast crouton 50 a piece
Deep-fried whole fjord shrimps in shell 85
Golden fries with fennel pollen 85
+ 10 gram lightly salted caviar 195

Starters

White asparagus with pomelo, olives, mustard and caper leaves 110
Green asparagus with fried egg and rape leaves 110
Avocado with lightly salted caviar and almond oil 195
Raw langoustine with beetroot and bergamot 135
Tartare of beef and lumpfish roe with piment d'espellette 155

Middle courses

Yellow carrots with basil and blood orange 110
Spinach lightly stewed with samphire and walnuts 125
Black kale with squid and ramsons 135
Grilled trout with morels and browned butter 145
Scallop and chicken wing with langoustine bisque 145

Main courses

Ricotta gnocchi with sorrel and lime 170
Turbot with fennel ravioli on gruyère 295
Suckling pig with garlic mustard and wild asparagus 195
Grilled heart of lamb with red grapes and cherry vinegar 195
Pepper steak of ribeye with bitter salads 395

Cheese

Selection of cheese from near and far with øllebrød 150

Sweet

Lemon meringue tart with mild curry 95
Profiteroles with coconut sorbet and hazelnuts 135
Caramelized bread with black cardamom ice cream 195
Salted soy ginger cream toffee 95
Chocolate mille feuille 125