

GIN TONIC 100

PENICILLIN 125

VERMOUTH TONIC 100

NEGRONI 125

PALOMA 115



OLD FASHIONED 125

ESPRESSO MARTINI 105

SUZE SOUR 125

PLEASE NOTE THE MENU IS SUBJECT TO DAILY CHANGES

BAGUETTE 35

ALMONDS 35

OLIVES 45

TORSK, LABNEH, GRØN CHILI	85	COD, LABNEH, GREEN CHILI	
TEMPURA, COURGETTE, TARAMASALATA	85	TEMPURA, COURGETTE, TARAMASALATA	
DORADE, AGURK, BLODAPPELSIN	125	SEA BREAM, CUCUMBER, BLOOD ORANGE	
OKSETATAR, TONNATO, KAPERSBÆR	125	BEEF TARTARE, TONNATO, CAPER BERRIES	
MELON, STRACCIATELLA, HASSELNØDDER	145	MELON, STRACCIATELLA, HAZELNUTS	
OSTESOUFFLÉ, COMTÉ SAUCE, TRØFFEL	145	CHEESE SOUFFLÉ, COMTÉ SAUCE, TRUFFLE	
HAVBARS, BØNNER, MUSLINGE VELOUTÉ	175	SEA BASS, BEANS, MUSSEL VELOUTÉ	
DUROC GRIS, BLOMKÅL, SAUCE BORDELAISE	175	DUROC PORK, CAULIFLOWER, SAUCE BORDELAISE	
DONUT, KARAMEL, SOLBÆR	85	DONUT, CARAMEL, BLACKCURRANT	
PÆRE, HYBEN, MASCARPONE	85	PEAR, ROSE HIP, MASCARPONE	

5 COURSES OR 10 COURSES TO SHARE 550 PP.

BEVERAGE PARING 5 GLASSES 550 PP.

WATER AD LIBITUM SPARKLING/STILL 25 PP.