

Evening Menu

Homemade sourdough bread	55,-
Oysters with spicy kiwi salsa 6pcs.	160,-
Puntarelle salad with anchovy vinaigrette	85,-
Fatteh with mandarin, endive and sesame	85,-
Burrata with broccoli leaves, blood orange and capers	105,-
Beef tartare with truffle mayo, lemon and mushroom *	125,-
Tuscan kale salad with avocado and dukkah	85,-
Octopus ragout with broad beans, lemon and spinach	120,-
Homemade pappardelle with chicken, pecorino and sage	125,-
Echourgnac aux noix with herb toast	75,-
Mandarin granite with buttermilk and lemon thyme	55,-
Brownie with whipped cream	85,-
Panna cotta with blood orange and pistachio	85,-
* add freshly grated black truffle	75,-

Aften Menu

Hjemmelavet surdejs brød	55,-
Østers med kiwi mignonette 6 stk.	160,-
Puntarelle salat med ansjos dressing	85,-
Fatteh med mandarin, endive og sesam	85,-
Burrata med broccoli blade, blodappelsin og kapers	105,-
Oksetartar med trøffel mayo, citron og champignon *	125,-
Sortkåls salat med avocado og dukkah	85,-
Blæksprutte ragout med hestebønner, citron og spinat	120,-
Hjemmelavet pappardelle med kylling, pecorino og salvie	125,-
Echourgnac aux noix med urte toast	75,-
Mandarin granite med kærnemælk og citron timian	55,-
Brownie med flødeskum	85,-
Panna cotta med blodappelsin og pistacie	85,-
* tilsæt frisk revet sort trøffel	75,-

Coffee & tea

Espresso - Silent Shout – Koppi	27,-
Espresso with milk	35,-
Filter - Los Alpes - Colombia - Koppi - Organic	32,-
Infusion of herbs	35,-
Sencha / Black tea	35,-
Hot chocolate	40,-
Matcha	75,-

Cold drinks

Fresh citrus juice	35,-
Shrub homemade soda	40,-
Water still or sparkling ad itbitum pr. pers	25,-
Iced matcha	40,-
Kombucha "Klint & Bro" (0,3 % alcohol)	50,-
Beer from Kølster on draft	35,-

Cocktails

Mancino Soda	65,-
Apollo spritz	85,-
Americano	95,-
Nikka High Ball	110,-
Gin & Tonic	95,-

Avec

Ask waiter for recommendation

Sparkling

Ezio Cerruti, Castiglione Tinella, Piemonte
2016 Ri-Fol, Moscato Bianco 90,-/ 395,-

Champagne

Remi Leroy, Bar-Sur-Aubois, Champagne,
NV Brut Nature, Pinot Noir, Chardonnay 170,-/ 750,-

White

Domaine de la Garrelière, Touraine, Loire,
2016 Le Blanc de la Mariee, Sauvignon Blanc 75,-/ 325,-

Patrick Meyer, Nothalten, Alsace,
2015 Gittermatte, Riesling 85,-/ 395,-

Julien Altaber, Sextant, Saint Aubin, Bourgogne,
2016 VDF le Fleur au Verre Blanc, Chardonnay 115,-/ 535,-

Orange

Giorgio Nicolini, Venezie
2015 Piccola Nera, 90,-/ 435,-

Red

Marco Sara, Friuli,
2016 Schioppettino 75,-/ 325,-

Christian Docroux, Regnie, Beaujolais,
2016 Exspectratia, Gamay 85,-/ 375,-

Domaine des Marnes Blanches, Jura
2016 Pinot Noir, Pinot Noir 115,-/ 525,-

All wine by the glass is served as 150 ml

Brunch Menu

10:00 – 16:00

Homemade sourdough bread	25,-
Comté cheese 25,- / Blood orange jam 25,- / Whipped butter 20,-	
Croissant	35,-
Scrambled eggs (with black truffle +75,-)	55,-
Sautéed green vegetables with pecorino sardo	65,-
Homemade sausages with hipberry ketchup	65,-
Cured Bisserup trout with avocado & horseradish	95,-
Oysters with tabasco and lemon 6pcs.	160,-
Burrata with broccolini, blood orange & capers	105,-
Beef tartare with truffle mayo and mushroom	125,-
Echourgnac aux noix with herb toast	75,-
Yogurt with hokkaido pumpkin & granola	65,-
Banana bread with dulce de leche	65,-
Blueberry and ricotta	65,-
Cookie	35,-
Yuzu and marzipan “potato” cake	65,-

Brunch Menu

10:00 – 16:00

Surdejs brød	25,-
Comté ost 25,- / Blodappelsin syltetøj 25,- / Pisket smør 20,-	
Croissant	35,-
Røræg (med sort trøffel +75,-)	55,-
Sauterede grønt med pecorino sardo	65,-
Hjemmelavet pølser med hyben ketchup	65,-
Rimet Bisserup ørred med avocado og peberrod	95,-
Østers med tabasco og citron 6 stk.	160,-
Burrata med broccoli blade, blodappelsin & kapers	105,-
Okse tatar med trøffel mayo og champignon	125,-
Echourgnac aux noix med urte toast	75,-
Yogurt med hokkaido græskar & granola	65,-
Banana brød med dulce de leche	65,-
Blåbær og ricotta	65,-
Cookie	35,-
Yuzu og marcipan “Kartoffel” kage	65,-

Menu

Breakfast until 11.30

Soft boiled egg	35,-
Comté cheese with bread & butter	55,-
Yogurt with Hokkaido pumpkin & granola	65,-
Blueberry ricotta toast	65,-

Lunch until 15.30

Sourdough bread with whipped butter	55,-
Oysters with tabasco and lemon 6pc.	160,-
Burrata with blood orange and capers	95,-
Pickled herring with crème fraiche	95,-
Beef tartar with black truffle mayo	125,-
Smoked egg salad with brussels sprouts	95,-
Cured trout with avocado and horseradish	105,-
Comté cheese with black pepper	65,-
Coppa	95,-
Blueberry ricotta toast	65,-
Cookie	35,-
Matcha and yuzu “potato” cake	65,-

Menu

Morgenmad

indtil 11.30

Blødkogt æg	35,-
Comté ost med brød og smør	55,-
Yogurt med syltede hokkaido græskar & granola	65,-
Blåbær ricotta toast	65,-

Frokost

indtil 15.30

Surdejs brød med pisket smør	55,-
Østers med tabasco og citron 6 stk.	160,-
Burrata med broccoli blade, blodappelsin og kapers	95,-
Syltede sild med crème fraiche	95,-
Okse tatar med trøffel mayo	125,-
Røget æggesalat med rosenkål	95,-
Saltet ørred fra Bisserup med avocado og peberrod	105,-
Comté ost med sorte peber	65,-
Coppa	95,-
Blåbær ricotta toast	65,-
Cookie	35,-
Matcha og yuzu "kartoffel" kage	65,-