

Evening Menu

Homemade sourdough bread with mascarpone	55,-
Oysters with kiwi mignonette 6pcs.	160,-
Baked beets with avocado and grapefruit	85,-
Burrata with confit blood orange and broccoli	105,-
Black kale with harissa and dukkah	85,-
Brussel sprouts with smoked egg cream	85,-
Beef tartare with crispy Jerusalem artichoke	125,-
Octopus with broad beans and parsley	120,-
Pappardelle with ragout and basil	125,-
Comte with black pepper	65,-
Truffle brie with rye bread	85,-
Panna cotta with quinoa and bee pollen	75,-
Chocolate fondant with whipped cream	85,-

Drinks

Glass bubbles / rosé / white / red	75,-
Glass champagne	125,-
Mancino Soda	65,-
Apollo spritz	85,-
Americano	95,-
Nikka High Ball	110,-
Gin & Tonic	95,-
Kombucha "Klint & Bro" (0,3 % alcohol)	55,-
Beer from Kølster on draft	35,-
Water still or sparkling	25,-
Shrub homemade soda	40,-

Avec

Homemade Snaps	50,-
Limoncello	35,-
Grappa	95,-
Rom	95,-
Whiskey	95,-
Amaro	45,-

Aften Menu

Hjemmelavet surdejs brød	55,-
Østers med kiwi mignonette 6 stk.	160,-
Bagte beder med avocado og grapefrugt	85,-
Burrata med konfiteret blodappelsin og broccoli	105,-
Sort kål med harissa og dukkah	85,-
Rosenkål med røget æggecreme	85,-
Oksetartar med sprøde jordskokker	125,-
Blæksprutte salat med hestebønner og persille	120,-
Pappardelle med ragout og basillikum	125,-
Comte med sort pepper	65,-
Sort trøffel brie med rugbrød	85,-
Panna cotta med quinoa og bipollen	75,-
Chocolade fondant med flødeskum	85,-