

BEFORE

- Sourdough bread
with Thybo cheese and virgin butter
55,-
- Croissant
35,-
- Sourdough bread and whipped butter
55,-
- Marinated olives
55,-
- Tuscan prosciutto
95,-
- “Fine Poèsie” Oysters with red currant
3 / 6 pcs. 95,- / 180,-

COFFEE & TEA

- Espresso – El Mirador – Guatemala – Koppi
27,-
- Espresso with milk
35,-
- Filter coffee – Karimikui – Kenya - Koppi
30,-
- Filter refill
15,-
- Greek herbal infusion
35,-
- Sencha / Black tea
35,-
- Hot Chocolate
45,-

SIGNATURE

- Soft boiled egg with ryebread and virgin butter
35,-
- Scrambled eggs with bacon from Hindsholmgrisén
95,-
- Hummus with new carrots and dukkah
70,-
- Salad of biodynamic tomato from Birkemosegaard
75,-
- Cantaloupe melon and cucumber salad
65,-
- Gazpacho, basil and ramson oil
75,-

- Artichoke with laurel leaves and lime vinaigrette
110,-
- Burrata with haricot vert and lemonolatho
135,-
- Mackerel, aubergine and horseradish
125,-
- Beef tartar with pickled gherkin
145,-

- Crottin de Chavignol cheese
with herb salad, jam and rye crisps
85,-

WINE

See the other side

AVEC

Ask waiter for recommendation

AFTER

- Chocolate and candied orange cookie
35,-
- Yogurt with carrot jam, granola and matcha
65,-
- Overnight oat, blackberries and cardamom
65,-
- Blackberries and ricotta toast
85,-
- Lemon drizzle with blackcurrant
70,-

ALCHOHOLIC COLD DRINKS

- Peach Bellini
75,-
- Bloody Mary
95,-
- Apollo Spritz
95,-
- Draft beer – Kølster “Bæst” & Tryllemælk IPA”
35,-
- Apple Cider – Kølster
55,-

COLD DRINKS

- Fresh citrus juice
35,-
- Housemade orange shrub
40,-
- Klint & Bro Kombucha
55,-
- Cascara tonic
45,-
- Espresso lemonade
45,-
- Water, still or sparkling ad libitum pr. Pers
25,-



BEFORE

“Fine Poèsie” Oysters with red currant
3 / 6 pcs. 95,- / 180,-

Mackerel, aubergine and horseradish
125,-

Gazpacho and ramson oil
75,-

Marinated olives
55,-

Sourdough bread with whipped butter
55,-

BEER & NON ALCHOLIC DRINKS

Draft beer - Kølster “Bæst” - ”Tryllemælk IPA”
35,-

Pear Cider – Kølster
55,-

Klint & Bro Kombucha
55,-

Orange shrub
40,-

Water still or sparkling pr. person
25,-

WINE

See the other side

SIGNATURE

1/2 or 1/4 grilled octopus with Danish
chimichurri and fermented chili
600,- / 320,-

Danish brown crab
with cauliflower and tomatoes
250,-

Beef tartar with pickled gherkin
145,-

Pan-fried cod, semidried tomato, capers and olives
175,-

1,2,3 TOGETHER

Three dishes to share

Must be ordered by the whole table!

Artichoke with laurel leaves and lime vinaigrette
Burrata with haricot vert and lemonolatho
Homemade spaghetti with zucchini, pecorino cheese and
mussels sauce

275,- pr. person

AFTER

Crottin de Chavignol cheese
85,-

Melon pavlova
75,-

DIGESTIVO

Ask the waiter!

COCKTAILS

Negroni
110,-

Dry Martini
110,-

Old Fashioned
110,-

Hurricane
110,-

Apollo Spritz
95,-

Gin & Tonic
95,-

Paloma
90,-

BUBBLES

Julien Prével, Montlouis, Loire, FR.
 NV Sec Machine, Chenin Blanc
 85,- / 405,-

Mouzon Leroux, Verzy, Champagne, FR.
 NV Látavique, Pinot Noir, Chardonnay
 165,- / 750,-

WHITE

Jean Ginglinger, Pfaffenheim, Alsace, FR.
 2017 Pinot Gris
 75,- / 350,-

Nostrale, Terre Siciliane, IT
 2016 Longarico, Catarratto
 85,- / 395,-

Marc Pesnot, La Sénéchalière, Loire, FR.
 2017, La Folle Blanche Muscade
 90,- / 425,-

Dominique Derain, Saint Aubin, Bourgogne, FR.
 2017 Allez Goutons, Aligoté
 110,- / 495,-

Julien Altaber, Saint-Aubin, Bourgogne, FR.
 2017, La Fleur au Verre, Chardonnay
 130,- / 600,-

ORANGE

Podere Pradarolo, Emilia-Romagna, IT
 2016, Vej 270, Malvasia
 90,- / 435,-

ROSE

Weingut Brand, Bockenheim, Pfalz, DE.
 2017 Wildrosé, Portugieser.
 85,- / 375,-

Girolamo Russo, Etna, IT.
 2015 Etna Rosato, Nerello Mascalese.
 90,- / 400,-

RED

Alessandro Viola, Terre Siciliane, IT
 2017, Note di Rosso, Nero d'Avola, Syrah
 80,- / 395,-

Mortellito, Terre Siciliane, IT.
 2017, Calaniuru, Frappato, Nero d'Avola
 90,- / 405,-

Julien Altaber, Saint Aubin, Bourgogne, FR
 2016, Le Pilou Pilou, Gamay
 110,- / 495,-

Domaine Rietsch, Mittelbergheim, Alsace, FR
 2017, Pinot Noir
 120,- / 505,-

SWEET WINE

Stephane Rocher, Anjou, Loire, FR
 2017, Strawberry Fields, Gamay
 75,- / 300,-