

Daytime menu

Breakfast: until 11:30

Croissant	35,-
Sourdough bread with Thybo cheese, ham and butter	65,-
Soft boiled “grass egg” with bread and butter	45,-
Yogurt with hip rose jam and homemade granola	75,-
Banana bread with dulce de leche	75,-
Berries, figs and ricotta toast	85,-

Lunch: Until 15:30

Gillardeau Oyster a pcs	45,-
Sourdough bread and homemade butter	40,-
Avocado toast with poached “grass egg” and tomato, cilantro salad	125,-
Beluga lentils and beetroot salad with bacon, goats feta and balsamic vinegrette	95,-
Cauliflower and garlic soup with parmesan and poached “grass egg”	110,-
Burrata with preserved lemon radicho and black pepper	125,-
Beef tatar with salsify and grapefruit	135,-
Berries, figs and ricotta toast	85,-
Banana bread with dulce de leche	75,-
Chocolate chip cookie	20,-

Dinner menu
17:30-21:30

Sourdough bread	45,-
Gillardeau oysters, long pepper and lemon mignonette	45,-
Pickled and smoked herring	35,-
Tortilla	45,-
Olives	55,-
Cod with cucumber, avocado and bergamot	105,-
Kohlrabi with oyster crème and horseradish	95,-
Buratta with meter beans, toasted almonds and preserved lemon	125,-
Beef tartar with salsify	135,-
Pumpkin, curry and goat cheese	105,-
Oxtail and beets with red shiso and umeboshi sauce	155,-
Chocolate nemesis, prunes with mezcal and cream	110,-
4 servings	395,-
The chef decides! Four dishes, some to be shared, some to be served individually.	
Must be ordered by everyone at the table.	
Drinks:	
Beer	35,-
Orange shrub	55,-
Kombucha	55,-
Water – still or sparkling	25,- pr. person

Coffee & tea:

Espresso – Monte Copey – Costa Rica - Koppi	27,-
Espresso with milk	35,-
Filter coffee – Santa Rosa – Costa Rica – Koppi	30,-
Greek herbal infusion / Moroccan Mint / Sencha / Black tea	35,-

Cold drinks:

Fresh citrus juice	35,-
Orange shrub	40,-
Kombucha	55,-
Espresso lemonade	45,-
Water – still / sparkling	25,- pr. person

Alcoholic cold drinks

Peach Bellini	75,-
Bloody Mary	95,-
Apollo Spritz	95,-
Beer	35,-

Wine by the glass

We have a selection of sweet wine and spirits in the bar and a big range of wine by the bottle, please, ask the waiter!