

## Weekday Menu

### Breakfast

Croissant	35,-
Sourdough pain de mie with Thybo cheese, ham and butter	65,-
Yogurt with hip rose jam and homemade granola	75,-
Blueberries and ricotta toast (from 9am)	85,-

Avocado toast with poached “grass egg” and cilantro salad * Served after 9am	125,-
---	-------

### Lunch

From 11.30 – 15.30

Gillardeau oysters with lemon and mignonette	3 pcs. 125,- / 6 pcs. 225,-
Sourdough pain de mie and homemade butter	45,-

Avocado toast with poached “grass egg” and cilantro salad	125,-
Black truffle and rice soup with kale and poached “grass egg”	155,-
Kohlrabi, apple and toasted hazelnuts salad	75,-
Burrata with preserved lemon and celery	125,-
Lentil salad with beetroot, radicchio and Crottin de Chavignol	125,-

Blueberries and ricotta toast	85,-
Banana bread with dulce de leche	75,-
Matcha Tiramisu	65,-
Chocolate nemesis with crème fraiche	75,-

**Brunch Menu**  
until 15:30

Croissant	35,-
Sourdough bread and butter	45,-
Sourdough bread with Thybo cheese, ham and butter	65,-
Poached egg on sourdough toast with herbs, avocado cream & green chilli	135,-
Poached egg on sourdough toast with ham and truffle hollandaise	145,-
* Add fresh truffles	75,-
Poached egg on sourdough toast with smoked salmon & black sesame hollandaise	155,-
Gillardeau oysters with lemon and mignonette 3 pcs. 125,- / 6 pcs. 225,-	
Kohlrabi with apples, hazelnuts and parmesan	95,-
Burrata with preserved lemon, celery and parsley	125,-
Halibut with buttermilk, daikon and chives	110,-
Roasted quail Asian style	105,-
Yogurt with granola and hip rose jam	75,-
Blueberry and ricotta toast	85,-
Banana bread with dulce de leche	65,-
Cake of the day	65,-
Cookie	25,-

**Dinner menu**

Olives	55,-
Salted almonds	40,-
Sourdough bread with homemade butter	45,-
Charcuterie of the day	75,-
Anchovies, toasted bread and lemon	100,-
Gillardeau oysters with lemon and mignonette	3 pcs. 125,- / 6 pcs. 225,-

Halibut with buttermilk, daikon and chives	110,-
Kohlrabi with apples, hazelnuts and parmesan	85,-
Burrata with confit lemon and celery	125,-
Danish squid with black kale and aioli	135,-
Roasted quail with sesame sauce and coriander	125,-
Beef sirloin with Hinge cheese cream and treviso	195,-

Cheese plate	115,-
Matcha tiramisu	75,-

6 servings	395,-
The menu has to be ordered by the whole table	

**Coffee & tea**

Espresso – La Lia - Costa Rica -- Koppi	27,-
Espresso with milk	35,-
Filter coffee – Boji Kelloo – Ethiopia – Koppi	30,-
Greek herbal infusion / Moroccan Mint / Sencha / Black tea	35,-
Hot chocolate	45,-

**Beverages**

Fresh citrus juice	35,-
Homemade soda	40,-
Kombucha	65,-
Water – still / sparkling	25,- pr. person

**Alcoholic drinks**

Bloody Mary	95,-
Spritz	95,-
Beer – Kølster 'Bæst' belgian pale ale	35,-

**Wine by the glass**

**Sparkling**

Æblerov, 2017 Frankofile, Cider, Danmark	65,-
Chateau de Sauveterre, 2017 Pet Nat, Bourgogne	110,-
Mouzon Leroux, N.V. L'Atavique, Champagne	165,-

**White**

Cellar Jordi Llorens, 2017 Blanc d'Angera, Catalunya	50,-
Domaine Rietsch, 2016 Entre Chien et Loup, Alsace	105,-
Sébastien Riffault, 2008 Akméniné, Sancerre	120,-

**Red**

L'Ostal, 2017 Vendredi, Cahors	85,-
Domaine Breton, 2017 Grollou, Loire	90,-
La Cave des Nomades, 2016 Le Pirate qui Chante, Banyuls	115,-