

Breakfast

Weekdays from 08.00 – 11.30

Morning essentials

Sourdough bread, butter, ham, cheese, 2 soft boiled eggs, a glass of juice and filter coffee 125,-

Croissant 35,-

Sourdough bread with cheese, ham and butter 75,-

Yogurt with hip rose jam and homemade granola 75,-

Banana bread with dulce de leche 75,-

Blueberries and ricotta toast (from 9:00am) 85,-

Poached eggs with avocado cream, fermented green chili and herb salad (from 9:30am) 135,-

Lunch

From 11.30 – 15.30

‘Gillardeau’ oysters with lemon and mignonette 35,- a piece

Burrata with blood orange and cime de rape 125,-

Poached leeks with mussels escabech 105,-

Raw kohlrabi and Nashi pear with hazelnuts and parmesan 95,-

Cod ceviche with winter tomatoes and coriander 115,-

Steak tartar with grapefruit, espelette, crispy potatoes and chervil salad 135,-

Poached eggs on sourdough toast with avocado cream, green chili and herbs 135,-

*Sourdough bread and homemade butter 45,-

Blueberries and ricotta toast 85,-

Banana bread with dulce de leche 75,-

Brunch Menu
Weekends until 15:30

EGGS

Poached eggs on sourdough toast with avocado cream, fermented green chili and herb salad	135,-
Poached eggs on sourdough toast with ham, truffle hollandaise and herb salad	145,-
Poached eggs on sourdough toast with smoked salmon, black sesame hollandaise and herb salad	155,-

SMALL DISHES

Radish with whipped butter and smoked salt	
Burrata with blood orange and cime de rape	125,-
Steak tartar with grapefruit, espelette, crispy potatoes and chervil salad	135,-
Ceviche of halibut with cilantro and winter tomatoes	105,-
Kohlrabi and Nashi pear salad with hazelnuts and parmesan	95,-

OYSTERS

Gillardeau oysters with mignonette	pr. pcs. 35,- / 6 pcs. 195,-
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BREAD

Croissant	35,-
Sourdough bread and butter	45,-
Sourdough bread with cheese, ham and butter	75,-

SWEETS

Yogurt with granola and rose hip jam	75,-
Blueberry and ricotta toast	85,-
Banana bread with dulce de leche	75,-
Grapefruit brulee with whipped cream and espelette pepper	85,-

Dinner Menu

Wednesday to Saturday 17:30-21:30

SNACKS

Gillardeau oysters with mignonette	35,-
Marinated olives	55,-
Burrata with blood orange, broccoli fiolare, horseradish and capers	125,-
Anchovies from Lolin with toasted bread and butter	65,-
Prosciutto di Parma	95,-

GREENS

Poached leeks with mussels escabeche and parsley	95,-
Kohlrabi and Nasu pear salad with hazelnuts and parmesan	95,-

FISH + MEAT

Ceviche of cod with cilantro and winter tomatoes	115,-
Beef tatar with grapefruit zest, piment d'espelette and alouette chips	135,-

PASTA

Spaghetti with duck ragú and pecorino	145,-
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DESSERTS

Crottin de Chavignol goat cheese with herb salad	105,-
Butterscotch pot de crème with tamarind toffee	85,-

* Sourdough bread and butter	45,-
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Cold drinks

Fresh citrus juice	35,-
Homemade soda	40,-
Kombucha – Klint & Bro	60,-
Beer – Kølster 'Bæst' belgian pale ale	35,-
Water – still / sparkling	25,- pr. person

Coffee and tea

Espresso – Barrantes – Costa Rica - Koppi	27,-
Espresso with milk – Red Clay – Brazil & Ethiopia	35,-
Filter coffee –Finca Buenavista – Colombia - Koppi	30,-
Greek herbal infusion / Moroccan Mint / Sencha / Black tea	35,-
Hot chocolate	45,-

Long drinks and cocktails

Etsu Hokkaido gin and tonic	95,-
Apollo Spritz	95,-
Grapefruit Paloma with Del Maguey mezcal or Ocho tequila	110,- / 95,-
Negroni with Chinato	110,-
Dry Martini with Pietro Bordiga Extra Dry vermouth bianco	110,-
Bloody Mary	95,-

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!