

DINNER

17 – 21

Sage and black pepper farinata	35,-
House marinated olives with fennel seed and orange	60,-
Sourdough bread and whipped butter	45,-
Brillat savarin with crostini	95,-
Fanø cured ham	130,-
La treccia burrata, preserved lemon and basil	115,-
Ramón peña picante mussels with citrus	115,-
Roumegous fine de claire oysters with elderflower mignonette	1 stk 40,- 3 stk 115,- 6 stk 220,-

Apollo Apéro 295,- p.p

Three course seasonal set menu to share

Sourdough bread and whipped butter

Caesar salad with pecorino, toasted buckwheat and koji

White beans, roasted spring onions, nduja vinaigrette, yoghurt and almonds

Roasted cauliflower, dashi brown butter, capers, wilted ramsons and tahini

Riz au lait brûlée with rhubarb apple jam 90,-

Brillat savarin with crostini 95,-