

DINNER

Friday the 4th of December

“PATÉ-EXPERIENCE” 9 SERVINGS

Sharing menu chosen by our chefs - pr. pers. 385,-

(Must be ordered by the entire table/min. 2 persons)

Add 3 Glasses of Wine, chosen by our waiters 315,-

SMALL DISHES

(WE RECOMMEND 2-3 SMALL DISHES PR. PERSON)

FISH

‘OSTRA REGAL’- OYSTERS w/ chili honey vinaigrette 45,- ea

3/6/12 OYSTERS – 130/250/480

CEVICHE OF HADDOCK w/ cucumber, coriander, passion fruit & green panko 120,-

PAN-FRIED PULPO w/ tomato basquise & fried chorizo 130,-

BRANDADE CROQUETTES w/ cress mayonnaise 110,-

SCALLOPS w/ cauliflower, spinach puree, curry & brown butter 135,-

GREENS

BURRATA w/ pickled, baked & fried Jerusalem artichoke 130,-

PUMPKIN SOUP w/ tapioca, green oil & pumpkin seeds 120,-

GREEN SQUASH w/ hummus, feta, and pea sprouts 140,-

FALAFEL w/ parsley yoghurt 65,-

MEAT

BEEF TATARE w/ cornichons, chili, shallots, mustard, chips & pepper mayonnaise 125,-

DUCK PATÉ w/ foie gras, grilled bread, sundried tomatoes & pea sprouts 110,-

DUCK CONFIT w/ puffed potato, chicken glaze, lingonberries & mustard seeds 150,-

SHORT RIB w/ mixed kale, spring onion & demi-glaze 145,-

AUSTRALIAN BEEF RAGU w/ red lentils & salted crème fraîche 135,-

SIDE ORDERS

PIMIENTOS DE PADRON w/ aged Havarti cheese 45,-

POTATO MASH w/ lemon & mustard 45,-

GREEN SALAD 40,-

AIOLI 15,-

WATER: Still or sparkling. Unlimited refill. 25,- Pr. Person

Please note that we accept a maximum of 4 card payments for each group.
Payment with credit cards will be subject to a credit card fee.
If you have any allergies, please inform your waiter.

AFTENMENU

Fredag d. 4. december

“PATÉ EXPERIENCE” 9 SEVERINGER

Dele menu udvalgt af vores kokke - pr. pers. 385,-

(Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin, udvalgt af vores tjenere 315,-

SMÅ RETTER

(VI ANBEFALER 2-3 SMÅ RETTER PR. PERSON)

FISK

'OSTRA REGAL'-ØSTERS m/ chili & honning-vinaigrette 45,- pr. stk.

3/6/12 ØSTERS – 130/250/480

CEVICHE AF KULLER m/ agurk, koriander, passionsfrugt & grøn pankø 120,-

BRANDADE-KROKETTER m/ karse-mayonnaise 110,-

PANDESTEGT BLÆKSPRUTTE m/tomat-basquaise & stegt chorizo 130,-

KAMMUSLINGER m/ blomkål, spinat puree, karry & brun smør 135,-

GRØNT

BURRATA m/ syltede, bagte & friterede jordskokker 130,-

GRÆSKARSUPPE m/ tapioka, grøn olie & græskærkerner 120,-

GRØN SQUASH m/ hummus, feta, og ærteskud 140,-

FALAFEL m/persille yoghurt 65,-

KØD

RØRT TATAR m/ cornichoner, chili, skalotteløg, grov sennep, chips & peber mayonnaise 125,-

ANDEPATÉ m/ foie gras, grillet brød, soltørrede tomater & ærteskud 110,-

ANDECONFIT m/ hønse-glace, puffed kartofle, tyttebær & sennepsfrø 150,-

SHORT RIB m/ grønkål, forårsløg & demi-glaze 145,-

AUSTRALSK OKSE-RAGOUT m/ røde linser, saltet creme fraiche 135,-

TILBEHØR

PIMIENTOS DE PADRON m/ modnet Havarti ost 45,-

KARTOFFEL MASH m/ limon & sennep 45,-

GRØN SALAT 40,-

AIOLI 15,-

VAND: Med eller uden brus. Ubegrænset opfyldning. 25,- Pr. Person

Please note that we accept a maximum of 4 card payments for each group.
Payment with credit cards will be subject to a credit card fee.
If you have any allergies, please inform your waiter.