



DINNERMENU

MONDAY TO SATURDAY 5:30 - 9:00 PM
Closed on Sundays

3-COURSE FALL MENU

STARTER

Jerusalem artichoke soup – apple – crispy
Serrano ham

MAIN COURSE

Braised pork cheeks – pickled carrots – sautéed
mushrooms – baked onion – baby potatoes – jus

DESSERT

Caramelised pear – browned butter cream –
hazelnuts – vanilla ice cream

Including a paired wine menu
1 glass of wine per course

695,-

Without wine menu

445,-





A LA CARTE

STARTERS

Jerusalem artichoke soup – apple – crispy
Serrano ham

125,-

Cold-smoked salmon – smoked fresh cheese –
pickled Hokkaido pumpkin – dill

125,-

Beef tartare – porcini mayonnaise – pickled
mushrooms – crispy chicken skin

125,-

MAIN COURSES

Wagyu burger 200 g – caramelized onion compote
– cucumber relish – BBQ mayo –

deep-fried cheddar – served in a brioche bun with
french fries and chili mayo

225,-

Steak Béarnaise – Hokkaido pumpkin purée –
grilled pointed cabbage – roasted Jerusalem
artichokes – french fries

285,-

Braised pork cheeks – pickled carrots – sautéed
mushrooms – baked onion – baby potatoes – jus

255,-

Catch of the day (see board for more
information)

275,-

Wiener schnitzel – pommes sautées – peas –
gravy – “boy” garnish

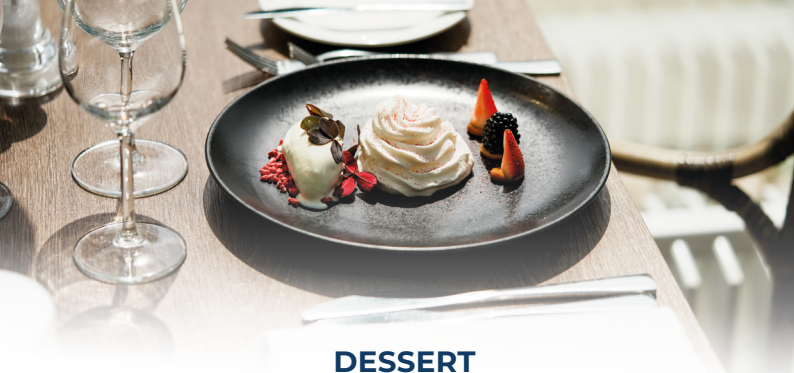
245,-

VEGETARIAN DISH

Baked pointed cabbage – pickled Hokkaido
pumpkin – sautéed mushrooms – baby potatoes
– browned butter with hazelnuts

215,-





DESSERT

Caramelised pear – browned butter cream –
hazelnuts – vanilla ice cream

95,-

Snickers dessert – chocolate ganache – salted
caramel – peanuts – vanilla ice cream

95,-

Crème brûlée – liquorice ice cream

95,-

Today's sweet – choose between:

Almond cake

Chocolate-coated marshmallow

30,-

Cheese platter

Arla Unika cheeses with appropriate
accompaniments

2 pcs. 98,-

3 pcs. 118,-

