

a menu & wine by glass list.

december 2023.

before, after and in between:

oysters sentinelles:

'lago vineddike'

red onions - black pepper - in-house vinegar

per piece 45,-

'blomme'

plum - scotch bonnet

per piece 45,-

'hvide asparges'

white asparagus vinegar - pickled daikon

per piece 45,-

østers naturel

with lemon

per piece 45,-

snacks:

oliven

olives marinated in citrus and herbs

45,-

mandler

roasted marcona almonds - salt and vinegar

45,-

brød med ricotta

bread - ricotta cream - olive oil - citrus salt

40,-

chicharrón

pork rind - fennel kraut - jalapeños - herbs

95,-

cheese:

ostefest

chef's selection of 5 cheeses - condiments

175,-

bagt brillat-savarin

baked triple cream cheese - condiments

175,-

charcuterie:

coppa

dry-cured pork neck - italy

75,-

lonzo

dry-cured pork loin - italy

75,-

mangalica

matured pork ham - hungary

75,-

charcuteri fest

fresh cuts of chef's choice - pickles

175,-

dishes,

a'la carte or menu:

ingredient driven cuisine with focus on zero-waste behaviours.

signature menu:

7 courses courses below - bread with ricotta on the side
~ vælges af hele bordet / served to the entire table

695,-

muslinge fumé

mussel soup - burned peapod oil

45,-

champignon

raw mushrooms - parmesan - peanuts - brown butter - sesame oil

95,-

solotto

sunflower seeds - beets - grilled goat cheese - rocket

135,-

gulerod

langoustine - mussels - carrot - safran - chorizo fat

145,-

blæksprutte

cured squid - endives - fennel - orange - nasturciums

145,-

pastinak

roasted parsnip - nut purée - brussels sprouts - cheese sauce

175,-

ricotta is

ricotta ice cream - extra virgin olive oil - honey - bread

85,-

seasonal menu of december:

5 courses below - bread with ricotta on the side
~ vælges af hele bordet / served to the entire table

495,-

jordskok & kastanje

sunchoke & chestnut soup - black garlic chantilly

45,-

kammusling

scallops - brussel sprouts - apples - yogurt

145,-

kartoffel

potatoes - rutabaga - mussels - lovage

135,-

and

duck confit - red cabbage - lingonberries - truffle sauce

185,-

ris a la lagoon

rice fromage - nuts - preserved summer berries

85,-

wine by glass:

sparkling:

1. **2022 Mea Rosé Pet' Nat, Matic Wines** 85,- /395,-
Stajerska, Slovenia. Blaufränkisch.
2. **NV Elégance Brut Nature, Jérôme Arnoux** 115,- /535,-
Jura, France. Chardonnay and Pinot Noir.

white:

3. **2022 Matousé, Alexis Hudon** 85,- /395,-
Les Côtes de la Charité, France. Sauvignon Blanc.
4. **2020 Orthogenesis, Domaine L'Ecu** 105,- /495,-
Muscadet, France. Melon de Bourgogne.
5. **2021 Furmint, Bott-Frigyes** 115,- /535,-
Južnoslovenská, Slovakia. Furmint.
6. **2019 Chantemerle, Jérôme Arnoux** 125,- /595,-
Jura, France. Chardonnay.

orange:

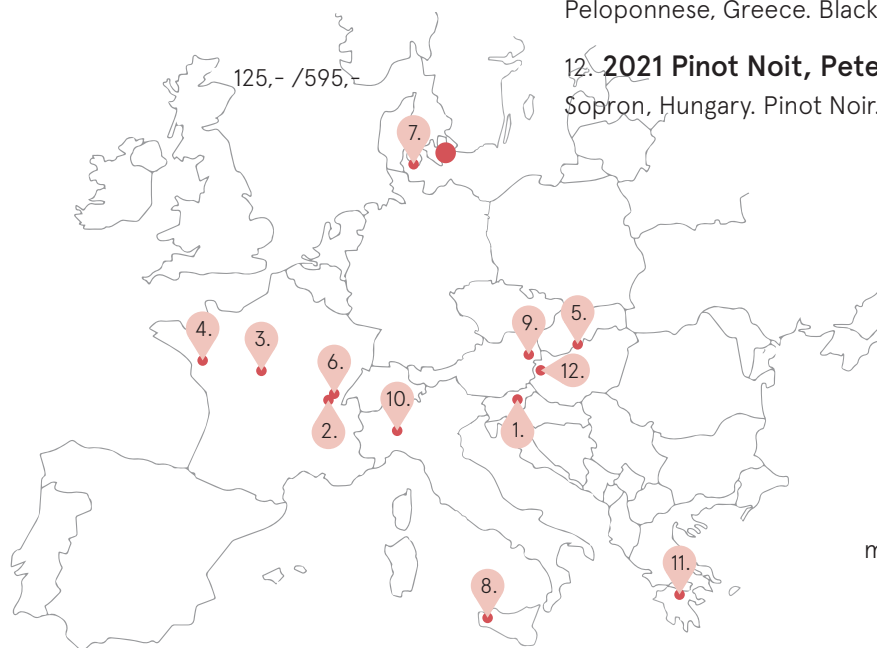
7. **2022 5631, Drudgaard** 95,- /455,-
Fyn, Denmark. Solaris and Muscaris.
8. **2022 Tarramoto, Lorenzo Raffaglio** 95,- /455,-
Sicily, Italy. Catarratto, Grillo and Zibbibo.

rosé:

9. **2021 Naked, Heinrich** 75,- /355,-
Burgenland, Austria. Blaufränkisch.

red:

10. **2020 Vino di Tutti, Terre Vive** 75,- /355,-
Piemonte, Italy. Barbera.
11. **2022 Mavro Kalavrytino Natur, Tetramythos Wines** 85,- /395,-
Peloponnese, Greece. Black of Kalavryta.
12. **2021 Pinot Noit, Peter Wetzer** 115,- /535,-
Sopron, Hungary. Pinot Noir.



let's taste and talk to find the one,
more different opened bottles always behind the bar,
and do not hesitate to explore the **wine list**.