

FOOD

Bar snacks

Saltede & røgede mandler 40,-

Salted & smoked almonds 40,-

Oliven 50,-

Olives 50,-

Dishes

17:30-21:30

Ølandsbrød med pisket smør 35,-

Ølandsbread w/ whipped butter 35,-

Crispy fritter med kimchi mayo 55,-

Crispy fries w/ kimchi mayo 55,-

Risotto croquettes, svampe, parmesan med spicy arrabbiata tomat "dip"

Tre croquettes pr. servering 75,-

Risotto croquettes, mushrooms, parmesan w/ spicy arrabbiata tomato "dip"

Three croquettes per serving 75,-

Bagt Hokkaido græskar

græskar puree, sylt, ristede kærner, urter & parmesan 90,-

Baked Hokkaido pumpkin with pumpkin puree, pickled pumpkin, toasted seeds, herbs & parmesan 90,-

Tacos i majstortilla med torsk i "beer batter",

marineret rødkål, koriander & chipotle mayo. To tacos pr. servering 95,-

Taco's in a corn tortilla, beer battered cod, marinated red cabbage, coriander & chipotle mayo. Two taco's for each serving 95,-

Svampe fra Bygaard a la creme på ristet ølandsbrød,

syltede perleløg, karse & purløg 120,-

Mushrooms from Bygaard à la crème on toasted ølandsbread, pickled pearl onions, cress & chives 120,-

Rørt oksetatar, urter, syltede svampe, estragonsmayo,

jordkokke chips & karse 130,-

Stirred beef tatar, herbs, pickled mushrooms, tarragon mayo, Jerusalem artichoke chips & cress 130,-

Spicy Korean fried kylling , sesam, forårsløg & pickles 135,-

Spicy Korean fried chicken, sesame, spring onions & pickles 135,-

Spicy Korean fried tofu, sesam, forårsløg & pickles 135,-

Spicy Korean fried tofu, sesame, spring onions & pickles 135,-

Dessert

Belgisk banan vaffel med vaniljeis,

bourbon karamelsauce & karamelliserede cashewnødder 65,-

Belgian waffle w/ vanilla ice cream, bourbon caramel sauce & caramelized cashew nuts 65,-

Vi anbefaler 2-3 retter per person

We recommend 2-3 dishes per person

Information om indhold af allergene ingredienser i vores retter kan fås ved henvendelse til personale

Allergies and intolerances, before ordering please speak to our staff about your requirements