

CHEF'S CHOICE

6 course served as family style
 425,- per guest

À LA CARTE

SOURDOUGHBREAD <i>olive oil</i>	35,-
JOSÉPHINE OYSTERS <i>lemon - hot sauce</i>	45,- per pcs.
BRUSCHETTA - 3 PCS. <i>pickled mussels & aioli - semi-dried tomato & basil - parmesan & duroc ham</i>	145,-
TOSTADA <i>pike perch - yuzu - fermented chilli - carrot</i>	75,- per pcs.
TARTARE <i>fried egg emulsion - crispy potato - mizuna</i>	135,-
STRACIATELLA <i>confit garlic - white asparagus - lemon balm</i>	125,-
DANISH POTATOES <i>green asparagus - ramson - Lihmskov from Nørup</i>	125,-
FISH OF THE DAY <i>blanquette sauce - salsa verde - grilled lemon - herbs</i>	295,-
ORGANIC DANISH BEEF <i>red wine jous - chimichurri - padron pepper</i>	295,-

DESSERT

TIRAMISU	75,-
3 PCS. CHEESES <i>sweet - crispy condiments</i>	145,-