

CHEF'S CHOICE MENU

6 COURSES - family style

595,- pr. guest

A LA CARTE

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| SOURDOUGH BREAD <i>olive oil</i> | 40,- |
| OYSTERS <i>gillardeau josephine - lemon - homemade hotsauce</i> | 50,- EACH |
| ORGANIC DANISH DRY-AGED HAM <i>from Troldgaarden</i> | 145,- |
| GRILLED SNACK PEPPERS <i>salsa verde - lemon</i> | 85,- |
| GREEN SALAD <i>limskov - tomato - shiso - sunflower seeds</i> | 135,- |
| TATARE <i>fried egg - crispy potatoes - mizuna</i> | 135,- |
| ZUCCHINI <i>tonnato sauce - oregano - basil</i> | 135,- |
| DANISH POTATOES <i>butter - parsley - chives</i> | 125,- |
| TODAY'S FISH (with caviar on 100,-) <i>blanquette sauce - salsa verde - grilled lemon</i> | 255,- |
| ORGANIC DANISH BEEF RIBEYE <i>red wine glaze - chanterelles - herb butter</i> | 295,- |
| 3 DANISH CHEESEES <i>crispy - sweet</i> | 145,- |
| ØLANDS ICE CREAM <i>blackcurrant - cherry - nut crumble</i> | 115,- |