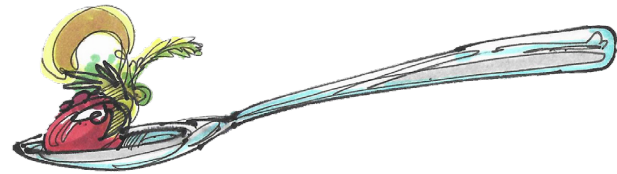


Before Dinner

Three Types of Appetizers

Above Appetizers | Incl. One Glass of Grand Cru Champagne



125,-

250,-

Starters

Handpicked Brown Crab - Poached Egg – Potato Blinis – Pickled Red Onion – Asparagus Cream – Chives – Mustard Seeds

195,-

Grilled Tuna “Bleu” - Avocado – Mango – Soy-Ginger Vinaigrette – Foamy Tom Kha Gai – Katsuobushi

185,-

Lobster Soup - Ravioli with Picked Claws – Young Vegetables – Creamed Horseradish – Wheat Pearls – Tarragon Oil

175,-

Scallop - Salted Salmon – Lime Sorbet – Danish Trout Roe – Cucumber – Salted Egg Yolks – Cultured Cream – Dill

195,-

Beef Tartare (Top Round) - 50th Anniversary Edition – Black Pepper - Black Truffle – Red Currants - Kefir - Habanero Oil

185,-



Main Courses

Pan-Seared Cod - Marineret Hvid Asparges - Marinated White Asparagus – Pea Purée – Shelled Peas – Turbot & Asparagus Blanquette Sauce – Lovage Pesto

295,-

Rack of Lamb - Tomato-Olive Sauce – Grilled Piment – Butter-Steamed Cauliflower – Lemon – Herb Velouté – Rosemary

295,-

Beef Tenderloin - Pepper Sauce – New Carrots with Tops – Puff Pastry Vol-Au-Vent – Creamy Mushrooms – Pommes Maxim – Pepper Crumble

395,-

Chef’s Signature Dish - Veal Sweetbreads – Lobster – Parsley Risotto – Aged Comté – Truffle Duo – Blackberries

335,-

Cheese & Dessert

Lihmskov Cheese - Candied Beets – Nashi Pear – Black Truffles – Warm Chia Bread

145,-

Panna Cotta - Vanilla Crumble – Strawberries – Blueberries – Blackberries – Strawberry Sorbet – Tuiles

145,-

Lemon Tart - Bergamot – Torched Vanilla Foam – Fresh Raspberries – Raspberry Sorbet – Wood Sorrel

145,-

Rhubarb - Raspberry - Meringue - Vanilla Cream - White Chocolate

165,-



Sweet Treats for Coffee & Tea

Choux Pastries - Vanilla – White Chocolate – Liquorice

60,-

Macarons - Almond - Lemon

60,-

Danish Layers Cake - Plums - Madeira - Vanilla - Whipped Cream

65,-



DISCOVER THE EXQUISITE DROPS
WE’RE HAPPY TO SERVE
A GLASS OR TWO OF
IN THE WINE LIST.

WHITE & RED WINE BY THE GLASS - 0,15 L

Of course, we’ve curated a wine list close to our hearts —
carefully selected to complement our dishes in the best possible way.

The wine list is crafted with equal parts ambition and passion,
so you’ll always find something that perfectly suits the food,
the company, and the atmosphere.

And perhaps even comes with a little anecdote

Beer By The Bottle - 0,33 L

Nørrebro Beer | Stuykman Weissbier 5% Øko

Non-Alcoholic Beer | Carlsberg Nordic 0 %

60,-

50,-

Soft Drinks • Organic Juice

Adelhart Soft Drink 27,5 Cl. | Elderflower | Orange

Adelhart Drik | Saft 27,5 Cl. | Raspberry | Rhubarb

Rebæl Lemonade | Icetea 26,5 Cl. | Lemon & Ginger Lemonade | Ice Tea - Peach & Verbena

Soft Drinks 33 Cl. | Cola | Cola Zero

45,-

45,-

60,-

40,-

Coffee & Tea

Espresso | Dobbelt Espresso

Espresso Macchiato

Cappucino

Americano

Black Coffee (Pour Over)

Perch’s Te (Kop) | Earl Grey (Black Tea) | Green Lemon & Ginger (Green Tea) | White Temple (White Tea)

38,- | 48,-

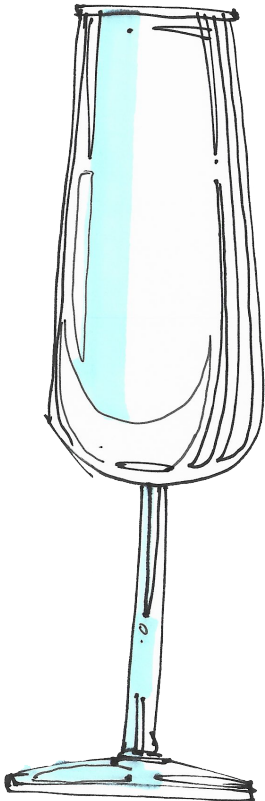
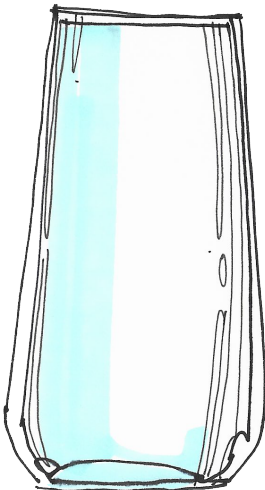
48,-

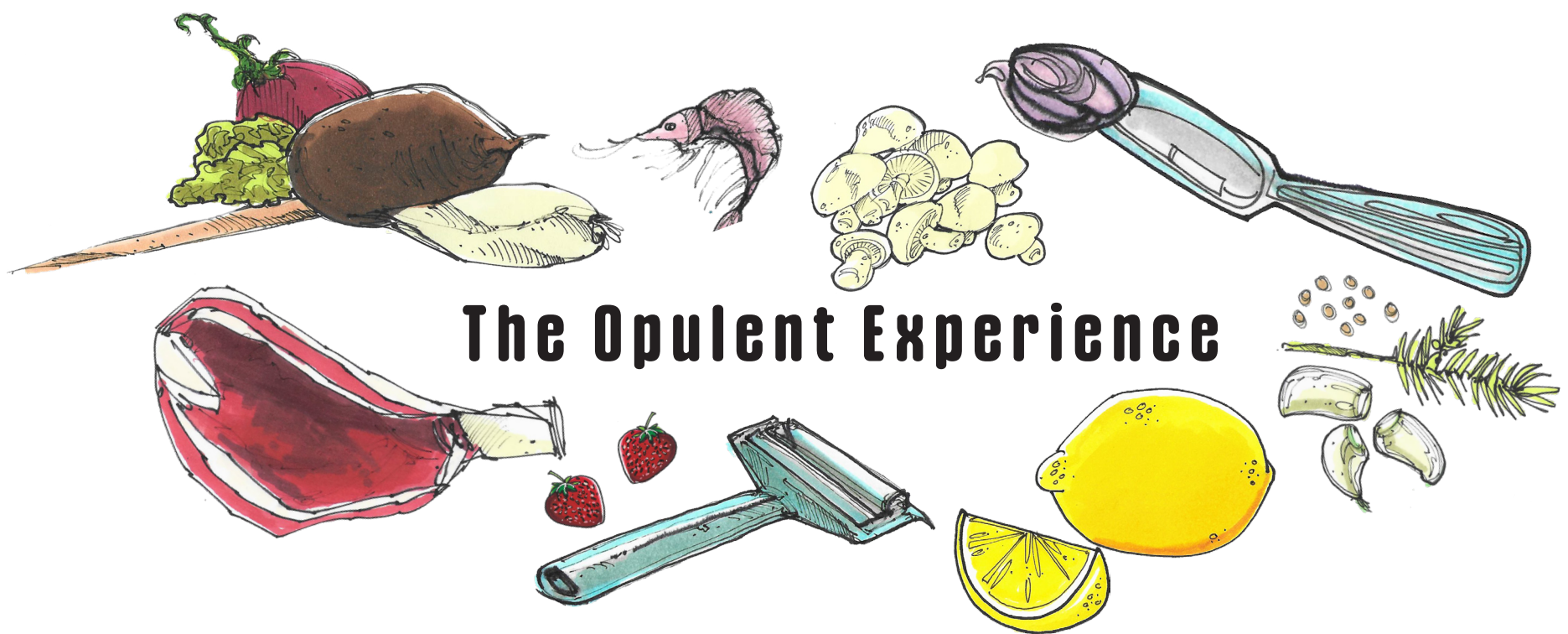
55,-

45,-

55,-

55,-





The Opulent Experience

(To Be Ordered By The Entire Table)

Southern Jutland Classic, "Sun Egg" – Classic Dressing – Southern Jutland Rye Bread

Oyster Panna Cotta – Kohlrabi – Crispy Pork Cracklings – Vin Blanc

Buckwheat Canelés – Smoked Trout – Aged Soy Sauce – Lobster Mayo

Sourdough – Parsley Dip – Cultured Cream – Lightly Smoked Duck Liver

Cured Scallop – Salmon – Peas – Kefir Cream – Lemon Confit

Cod Loin – White Asparagus – North Sea Sauce – Unripe Strawberries – Elderflower – Wild Garlic

Medallion of Beef Tenderloin – Veal Sweetbread – Truffle – New Potatoes – Carrots with Tops

Rhubarb – Raspberry – Meringue – Crème Anglaise – White Chocolate

Choux – Vanilla Cream – Liquorice Granulate

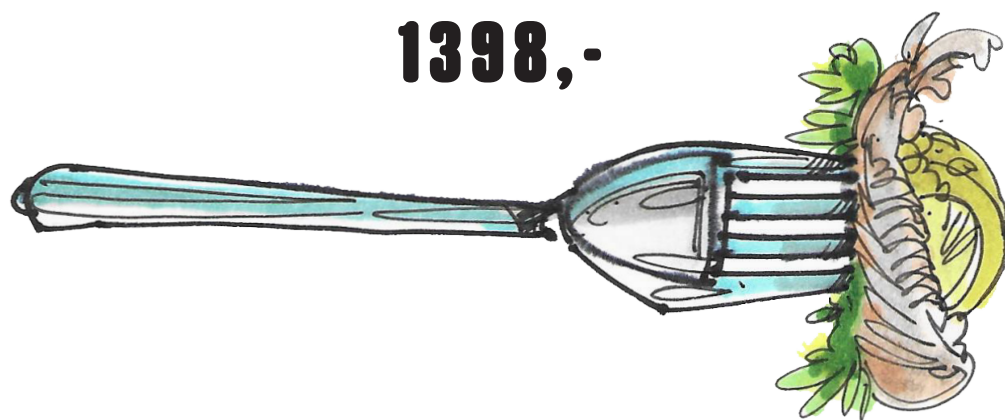
Valrhona – Crispy Biscuit – Candied Pomelo

Macarons – Almond – Lemon Curd

898,-

The Menu Incl. Grand Cru Champagne, a matching wine pairing, and coffee or tea

1398,-



We reserve the right to make changes to the menu depending on the availability of ingredients on the day.