

DINNER

SNACKS

Almonds, Cashews + Peanuts in Rose Harissa Spices 3

Broad Beans, Peanuts + Cashews Hand Roasted with Basil Pesto 3

Marinated Black Olives 3

STARTERS / SHARING PLATES

Smoked + Cured Salmon Paté, Pickles, Crackers 6.50

Fennel + Pork Salami, Riberhus Cheese, Smoked Peppers, Cornichons 7

Duck Terrine, Quince, Toasted Rye 7

TARTARE + SNAPS

Beetroot 8

Snaps Pairing: Spring Beech 5

Herring 9

Snaps Pairing: Green Dill Weed 5

Beef 10

Snaps Pairing: Smoked Rye 5

MAINS

Frikadeller - Danish Pork + Veal Meatballs 15

Hasselback Potatoes, Red Cabbage + Bacon

Salmon | Fillet, Fishcakes, Roe, Sweet Pots, Celeriac Slaw 17

Danish Mushroom, Parmesan & Pistachio Paté 15

Purple Sprouting Broccoli, Roasted Winter Veg.

Skrei – The King of Cod 18

Pecorino + Black Pepper Risotto, Greens, Bacon Crumb

Rump Steak, Fondant Potatoes, Béarnaise Sauce 18

SIDES

Leaf Salad 4

Rye Bread + Butter 3

