

Starters

Tartar of veal with capers, pickled cucumber, egg yolk and red onion 129,-

1a, 3

Grilled tuna with marinated sea weed, mango salsa, sesame and soy sauce 149,-

1a, 4, 7, 9

Carrot soup with cilantro, pumpkin seeds and crème fraiche 119,-

Skin fried cod with cauliflower and curry pure, shiitake mushrooms, cabbage and a creamy mussel- and apple foam 129,-

Main courses

Rack of lamb with root mash, baked garlic, spinach and red wine- and lentil sauce 320,-

5, 10

Glazed breast of duck served pickled beets, Jerusalem artichoke pure, Romanesco and cranberry sauce 330,-

5, 10

Pesto gratinated striploin of veal with truffle risotto, salt baked tomatoes, deep fried parsnip and chanterelle sauce 305,-

1a, 5, 6, 10

Monkfish with celery pure, fried parsnip, broccolini, and beurre blanc with salmon roe 315,-

4, 5, 10, 12

Skin fried cod with cauliflower and curry pure, shiitake mushrooms, cabbage and a creamy mussel- and apple foam 305,-

2, 4, 5, 10

Desserts

Apple tart with almonds and cinnamon ice cream 115,-

1a, 3, 10, 11a

Chocolate brownie with salty caramel, peanuts and strawberries 109,-

1a, 8, 10, 11a

Crème Catalan with caramelized apple 110,-

1a, 3, 10

Matured cheeses with fruit compote and fruit bread 125,-

1a, 3, 10, 11a

Homemade chocolate truffles 75,-

8, 10, 11

Food for the children? Half portion - half the price!

We also have child-friendly food, for those who don't dare, ask your waiter!

1 gluten, 2 shellfish, 3 egg, 4 fish, 5 celery, 6 mustard, 7 sesame seeds, 8 peanuts, 9 soy, 10 milk, 11 nuts, 12 sofel dioxide and sulfites, 13 lupine, 14 molluscs