

# DINNER

## “PATÉ-EXPERIENCE” 9 DISHES IN 3 SERVINGS

Sharing menu chosen by our chefs - pr. pers. 445,-  
(Must be ordered by the entire table/min. 2 persons)  
Add 3 glasses of wine, chosen by our waiters 315,-  
Or 3 non-alcoholic drinks 245,-

## SNACKS

FRIED EGG YOLK w/manchego & iberico 70,-  
MUSHROOM SPRINGROLL w/ bechamel, parmesan & fresh herbs 75,-  
GRILLED CORN RIBS w/ sour cream, chili & lime 85,-  
'GILLARDEAU'- OYSTERS w/ ginger, chili & crispy pepper 45,- ea.  
3/6/12 OYSTERS – 130,-/ 250,-/ 480,-  
- add a glass of Champagne with the oysters for 105,-

## ↓ SMALL DISHES ↓

(WE RECOMMEND 2-3 DISHES PR. PERSON)

## GREENS

BURRATA w/ tomato-grape compote, basil & macadamia 135,-  
RISOTTO w/ squash, sage & parmesan 170,-  
STUFFED ONION w/ bulgur, eggplant & feta 150,-

## FISH

CRAB SALAD w/ kohlrabi, tomato, dill 145,-  
TUNA TARTARE w/ trout roe, black pepper & horseradish 155,-  
LING w/ corn, chantarelles & cilantro 165,-

## MEAT

STEAK TARTARE w/ egg yolk, grilled garlic & Piment d'Espelette 150,-  
PATE DE CAMPAGNE w/ pork, duck liver & pistachio 150,-  
PICANHA w/ rutabaga, chimichurri & glace 195,-

## SIDES

GREEN SALAD w/ mizuna & citronette 55,-  
FRIED POLENTA w/ Moroccan tomato sauce & parmesan 55,-  
MASHED POTATO w/ Manchego & smoked paprika 55,-

*WATER: still or sparkling. Unlimited refill. 25,- Pr. Person*

Please note that we accept a maximum of 4 card payments for each group.  
Payment with credit cards will be subject to a credit card fee.  
If you have any allergies, please inform your waiter.

# AFTENMENU

## “PATÉ EXPERIENCE” 9 RETTER I 3 SEVERINGER

Delemenu udvalgt af vores kokke - pr. pers. 445,-

(Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin, udvalgt af vores tjenere 315,-

Eller 3 alkoholfri drinks 245,-

### SNACKS

FRITERET ÆGGEBLOMME m/ manchego & iberico 70,-

SVAMPEFORÅRSRULLE m/ bechamel, parmesan & friske urter 75,-

GRILLET MAJS m/ crème fraîche, chili & lime 85,-

'GILLARDEAU'-ØSTERS m/ ingefær, chili & sprødt peber 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

- tilkøb et glas Champagne til østersene for 105,-

### ↓ SMÅ RETTER ↓

(VI ANBEFALER 2-3 RETTER PR. PERSONER)

#### GRØNT

BURRATA m/ tomat-drue kompot, basilikum & macadamianødder 135,-

RISOTTO m/ squash, salvie & parmesan 170,-

FYLDTE LØG m/ bulgur, aubergine & feta 150,-

#### FISK

KRABBESALAT m/ glaskål, tomat & dild 145,-

TUNTATAR m/ ørredrogn, sort peber & peberrod 155,-

LANGE m/ majs, kantareller & koriander 165,-

#### KØD

STEAKTATAR m/ æggeblomme, grillet hvidløg & Piment d'Espelette 150,-

PATE DE CAMPAGNE m/ gris, andelever & pistacie 150,-

PICANHA m/ kålroe, chimichurri & glace 195,-

#### SIDES

GRØN SALAT m/ mizuna & citronette 55,-

FRITERET POLENTA m/ Marokkansk tomatsovs & parmesan 55,-

KARTOFFELMOS m/ Manchego & røget paprika 55,-

VAND: Med eller uden brus. Ubegrænset opfyldning. 25,- Pr. Person

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