

# NU&DA

*We've dug deep and found four fantastic wines that pamper you and your senses - perfectly matched with our menu. Ask your waiter what we have lured up from the cellar*

## TASTE OF DANMARK

### Warm Pouf of Choux Pastry

Skagen ham on top - Julsø cheese and truffle cream in the heart, crispy on the outside  
- airy and creamy on the inside

### Tartelet

Tartelet filled with confit Hopballe Mølle chicken, asparagus, and a creamy mushroom sauce on sweet white wine

(Iconic and Denmark's favourite)

### Pork Belly

Slow roasted pork belly from Danish free-range pork, parsley-glazed potato ribbons, gooseberries, beetroot and a creamy white wine sauce

(Can be upgraded to a main course with fish or beef for 95,-)

### Lemon fromage 1864

Light lemon mousse, green herb oil, vanilla ice cream and almond cake

595

## TASTING BITES & DELICACIES

### Warm Pouf of Choux Pastry

Skagen ham on top - Julsø cheese and truffle cream in the heart, crispy on the outside  
- airy and creamy on the inside

55

### A Flake of Rye

A gentle mixed tartare of Himmerland cattle - a spoonful of cognac, a hint, a scent of truffle, intense flavour in one small bite

55

### A Whisper from the West Coast

Oysters in a gentle breaded crisp, a touch of sea buckthorn - like a drop from the Danish islet, soft shades of horseradish in creamy form - feel the wave of the North Sea on your tongue

55

### Brændende Kærlighed

A touch of Danish heritage and tradition meets renewal, creamy potatoes, sweet'n'sour beetroot, a deep intense mustard emulsion and greetings from Skagen - air-dried ham

95

*- a small bite - a glimpse from the kitchen - we only make a few every night*

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## AFTEN A LA CARTE

### **Couvert Bread & Danish Butter**

A touch of tradition - our classic Danish artisan bread, freshly baked every morning using sifted flour, served with creamy, hand-churned butter from Åbybro.

A true experience not to be missed

55

### **Appetisers**

**Delicately cured scallop, velvety mussel cream with horseradish, glazed cucumber, chive oil and crisp radish**

175

**Hand-peeled prawns with asparagus, lettuce, dill and pickled tomato**

165

**Tartelet filled with confit Hopballe Mølle chicken, asparagus, and a creamy mushroom sauce on sweet white wine**

155

**Gently mixed tartare of Himmerland cattle with egg yolk, potato, horseradish**

189

### **Mains**

**Creamy puree of yellow split peas with pickled and smoked mushrooms and carrots**

195

**Wienerschnitzel "ART" of Danish free-range pork, peas, pickled gooseberries, browned butter, lemon and fresh horseradish**

295

**Butter-fried plaice (Gillnet-caught) fried on the bone with anchovies, lemon, capers and lingonberries**

325

**Glazed ribeye from North Jutland free-range cattle, pearl onions, fried potatoes, pickled beetroot and béarnaise**

395

### **To finish**

**Lemon fromage 1864**

**Light lemon mousse, green herb oil, vanilla ice cream and almond cake**

145

**Tart rhubarb, silky white chocolate, almond crumble and vanilla ice cream**

135

**Selection of Danish aged cheeses, lightly confit cherries and Bornholm biscuits**

145

**A elegant chocolate Petit Four**

48