

SNACKS

Gillardeau øster - grøn æble & blomme granité	<i>pr stk</i>	55
Hiramasa tatar - nori, shiso & ponzu	<i>2 stk</i>	190
Mille-feuille - kartoffel & røgede bagna cauda	<i>2 stk</i>	120
Kroketter - braiserede kalvekæber & jus	<i>2 stk</i>	120

RETTER

Tomat salat - gazpacho, korianderolie, syltede skalotteløg & basilikum		110
Courgette - miso, baba ganoush & courgetteblomster		165
Hiramasa crudo - grapefrugt kosho & vinaigrette		175
Oksetatar - koraltand, romainesalat & dashi rice crackers		165
Grillede østershatte - romesco & hasselnødder		165
Grillet havbars "butterfly" - pil pil sauce & urtesalat		300
Grillet kylling - kål, kojismør & Leandro's spicy hemmelige sauce		285
Tomahawk af gris - fermenterede peberfrugt & chimichurri (2 personer)		475

DESSERTER

Brunet smør is - grapefrugt-karamel & hasselnødder		75
Basque cheesecake - miso & rabarber	<i>begrænset antal</i>	125

Vi anbefaler 3-4 serveringer per person til deling fra kortet

For informationer om allergener, kontakt venligst personalet

COCKTAILS

Vermouth & Tonic - <i>Vermouth Moderne</i>	100
Gin & Tonic - <i>Rhubarb Gin, Pickled Lemon & Elderflower Tonic</i>	125
Spicy Margarita - <i>Tequila, Reaper, Agave, Cilantro & Lime</i>	125
Bamboo - <i>Strawberry Fino Sherry, Gin, Vermouth & Bitters</i>	135
Americano - <i>Aperitivo, Yuzu Sake, Raspberry Wine, Palo Santo & Soda</i>	135
Dirty Martini - <i>Olive Leaf Gin, Vodka, Koji & Olive Brine</i>	135
Reverse Manhattan - <i>Blueberry Wine, Rye, Amaro & Pickled Coffee</i>	135

BEER

To Øl 45 Days Organic Pilsner 33 cl	55
Founders All Day IPA 33 cl	80
Kirin Ichiban 0% 33 cl	60

WITHOUT ALCOHOL

Elderflower & Rooibos - <i>Everleaf Forest, Pickled Lemon & Elderflower Tonic</i>	100
Cherry & Beetroot - <i>Sour Cherry Juice, Beetroot & Koji Brine</i>	100
Coca-Cola / Cola-Cola Zero	40
Ginger Beer Soda / Pink Grapefruit Soda	45
Elderflower	40
Filtered water ad libitum per person	30

HOUSE FAVORITE SHOTS

Reaper Original	50
Mezcal & Amaretto Bianco	50
Chartreuse Verte	125
Chartreuse Jeune	115

SNACKS

Gillardeau oyster - green apple & plum granité	<i>per pcs</i>	55
Hiramasa tartare - nori, shiso & ponzu	<i>2 pcs</i>	190
Mille-feuille - potato & smoked bagna cauda	<i>2 pcs</i>	120
Croquettes - braised veal cheeks & jus	<i>2 pcs</i>	120

DISHES

Tomato salad - gazpacho, cilantro oil, pickled shallots & basil	.	110
Courgette - miso, baba ganoush & courgette flowers		165
Hiramasa crudo - grapefruit kosho & vinaigrette		175
Beef tartare - coral tooth, romaine lettuce & dashi rice crackers		165
Grilled oyster mushrooms - romesco & hazelnuts		165
Grilled sea bass “butterfly” - pil pil sauce & herb salad		300
Grilled chicken - kale, koji butter & Leandro’s spicy secret sauce		285
Pork tomahawk - fermented bell pepper & chimichurri (2 people)		475

DESSERTS

Beurre noisette ice cream - grapefruit caramel & hazelnuts		75
Basque cheesecake - miso & rhubarb	<i>limited availability</i>	125

We recommend 3-4 servings per person to share from the menu

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