SNACKS

Gillardeau østers - grøn æble & blomme granité	*pr stk*	55
Dagens fangst tatar - nori, shiso & ponzu	*2 stk*	190
Mille-feuille - kartoffel & røget bagna cauda	*2 stk*	120
Kroketter - braiserede kalvekæber & jus	*2 stk*	120
Surdejsbrød & pisket svinefedt		50

RETTER

Spidskål - chili olie, estragonemulsion, gedeyoghurt & crumble		110
Beder - friskostcreme, røget smør & bronzefennikel		165
Hiramasa crudo - grapefrugt kosho & vinaigrette		175
Oksetatar - koraltand, romainesalat & dashi rice crackers		165
Grillede østershatte - romesco & hasselnødder		165
Grillet sandart - røget tomatvand, jordskokkepuré & grønt		295
Dådyr - ingrid ærtestuvning, chorizo & jus		325
Tomahawk af gris - fermenteret peberfrugt & chimichurri	*(2 personer)*	495

DESSERTER

Brunet smør is - grapefrugt-karamel & hasselnødder		75
Olivenolie sponge cake - citronverbena bouillon & ristet æble sorbet		115
Basque cheesecake - miso & sæsonkompot	*begrænset antal*	135

For informationer om allergener, kontakt venligst personalet

COCKTAILS

Vermouth & Tonic - *Vermouth Moderne*	100
Gin & Tonic - *Rhubarb Gin, Pickled Lemon & Elderflower Tonic*	125
Spicy Margarita - *Tequila, Reaper, Agave, Shiso & Lime*	125
Americano - *Aperitivo, Yuzu Sake, Raspberry Wine, Palo Santo & Soda*	135
Dirty Martini - *Olive Leaf Gin, Vodka, Koji & Olive Brine*	135
Reverse Manhatten - *Blueberry Wine, Rye, Amaro & Pickled Coffee*	135

BEER

To Øl 45 Days Organic Pilsner *33 cl*	55
To Øl Whirl Domination IPA *33 cl*	70
To Øl Implosion 0% *33 cl*	60

WITHOUT ALCOHOL

Elderflower & Rooibos - *Everleaf Forest, Pickled Lemon & Elderflower Tonic*	100
Cherry & Beetroot - *Sour Cherry Juice, Beetroot & Koji Brine*	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
A Shot For The Chef	45

SNACKS

Gillardeau oyster - green apple & plum granité	*per pcs*	55
Daily catch tartare - nori, shiso & ponzu	*2 pcs*	190
Mille-feuille - potato & smoked bagna cauda	*2 pcs*	120
Croquettes - braised veal cheeks & jus	*2 pcs*	120
Sourdough bread & whipped pork fat		50

DISHES

Pointed cabbage - chili oil, tarragon emulsion, goat yoghurt & crumble	110
Beets - fresh cheese creme, smoked butter & bronze fennel	165
Hiramasa crudo - grapefruit kosho & vinaigrette	175
Beef tartare - coral tooth, romaine lettuce & dashi rice crackers	165
Grilled oyster mushrooms - romesco & hazelnuts	165
Grilled pike perch - smoked tomato water, celeriac purée & greens	295
Fallow deer - ingrid pea stew, chorizo & jus	325
Pork tomahawk - fermented bell pepper & chimichurri *(2 people)*	495

DESSERTS

Beurre noisette ice cream - grapefruit caramel & hazelnuts	75
Olive oil sponge cake - lemon verbena broth & roasted apple sorbet	115
Basque cheesecake - miso & seasonal compote *limited availability*	135

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