

DINNER

Tue - Sat | 17.30 - 21.30

BAR BITES

Croquetas de cangrejo | 125,-
Made with crayfish tails



Croquetas de jamon | 95,-
Made with Serrano ham

SMALL PLATES

Watermelon Steak  | 115,-
With balsamico glaze, feta, mint and nuts

Ceviche con Leche de Tigre | 195,-
Lange Cod marinated in fresh lime juice,
mango and coriander

Green Gazpacho  | 115,-
With avocado, green bell pepper and
coriander

Courgette Carpaccio   | 115,-
With pecan nuts, Pecorino cheese and
pomegranate seeds

SIDES

Honey & Balsamico Salad  | 75,-

Paratha with Beetroot Hummus  | 85,-



Fries with Garlic Confit Mayo  | 75,-

BIG PLATES

*We recommend to pair our big plates with a
small plate or side dish*


Moules Marinières avec Frites* | 195,-
Danish organic blue mussels cooked with
white wine, parsley and garlic
**Only served from Wed - Sat*

Flank Steak | 135,-
With chimichurri made with olive oil,
parsley, chili and onion

Salt-Baked Celeriac Steak   | 115,-
With dijonnaise, toasted hazelnuts, pickled
red onion and apples

Fish of the Day | 195,-
With sautéed greens and fumet sauce

SWEET

Koldskål ice cream  | 95,-
With fresh strawberries and toasted
“kammerjunker” crumble. Transformed into
a homemade ice cream, this Danish summer
favorite is crafted from buttermilk.

Chocolate Mousse  | 95,-
With white chocolate ganache and raspberry
sorbet

THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



Vegetarian



Vegan



Vegan available