



# DINNER


TUE - SAT | 17.30 - 21.30


## Bar Bites

Rosemary fries | 65-   
With truffle mayo

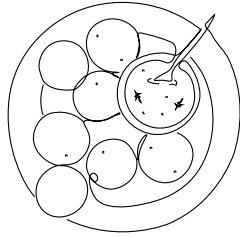
Paratha | 95-   
With labneh and dukkah

Marinated olives | 45- 

Roasted nuts | 45- 


Arancini with mushrooms | 95-   
Served with parsley-garlic mayo

Spanish anchovies | 125-  
With sourdough bread and grilled lemon





## Cold plates

Tartar of Danish beef | 135-  
With tarragon mayo, pickled mushrooms, potato chips, and herbs

Danish organic Burrata | 125-   
With pickled beets, tomato, arugula, and hazelnuts

Marinated salmon | 125-  
With wasabi mayo, sourdough crouton, kohlrabi, and cucumber

## Warm plates

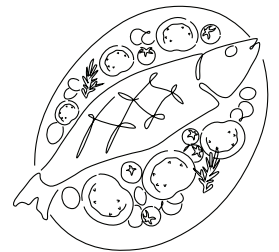
Fried cauliflower | 135-    
With butter bean puree, lemon, browned butter, parsley, and sesame tuile

Salt baked celeriac | 135-   
With hollandaise, crispy parmesan, green oil, and dill


Fish of the day | 175-  
With parsnip puree, broccolini, almonds, braised fennel, and mussel fumé

Flank steak | 175-  
With red wine sauce, cavolo nero, pickled pumpkin, and chestnut pesto


Seasonal soup | 115-  
Ask our Chefs or Sidekicks to see what's on tonight



## Cheese & dessert

Gammel knas | 65-   
With honey nuts and crisp bread

Apple trifle | 95-   
With mascarpone, vanilla, and almond crumble

Chocolate sponge cake | 95-   
With raspberry sorbet, Dulce de Leche and rosemary

## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



Vegetarian



Vegan



Vegan available