



DINNER


TUE - SAT | 17.30 - 21.30


Snacks & small plates

Rosemary fries | 65- 
With truffle mayo


Marinated olives | 45- 

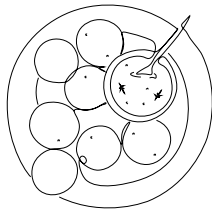
Roasted nuts | 45- 

Arancini | 95- 
With mushrooms & mozzarella. Served
with parsley-garlic mayo

Grilled paratha flatbread | 95- 
With labneh, dukkah and pickled chili


Spanish anchovies | 115-
With sourdough bread, aioli and grilled lemon

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



Warm plates


Danish organic chicken | 155-
With pickled hokkaido pumpkin, cavolo nero,
chestnuts and red wine sauce

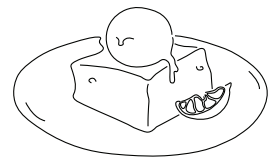
Salt baked celeriac | 135- 
With butter bean purée, browned butter,
preserved lemon, parsley and sesame tuile

Seasonal soup | 115-
Served with grilled sourdough bread. Ask our
Chefs or Sidekicks to see what's on tonight

Cheese & dessert

Gammel knas | 65- 
With homemade crispy bread and honey nuts

Fudgy brownie | 95- 
With raspberry sorbet, yogurt,
orange blossom, caramel
and rosemary



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



Vegetarian



Vegan