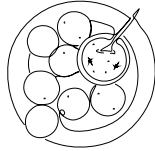


# DINNER

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


Paratha flatbread | 95,-   
With labneh, dukkah and pickled chili


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

## Warm plates


Fish of the day | 175,-   
With caponata, olives,  
fennel and herbs



Salt baked celeriac | 155,-    
With butter bean purée, browned butter,  
preserved lemon, parsley, parmesan and dill

Danish pork | 175,-   
With aromatic carrot purée, cavolo nero, prunes  
and port wine sauce

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

## Cold plates


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

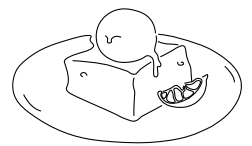
Danish organic Burrata | 125,-    
With pickled beets, tomato,  
fresh herbs and hazelnuts

Marinated salmon | 135,-  
With wasabi mayo, sourdough croutons,  
cucumber and sea buckthorn

## Cheese & dessert

2 Danish cheeses | 95,-   
With homemade crispy bread and honey nuts

Mazarin cake | 95,-   
Cherry sorbet, almonds and vanilla  
crème



Crème brulée | 95,-    
Classic vanilla crème brulée

## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



Vegetarian



Vegan



Gluten free