

# DINNER


TUE - SAT | 17.30 - 21.30

## Snacks & small plates

Rosemary fries | 65,- 

With truffle mayo

Marinated olives | 45,- 

Roasted nuts | 45,- 

Croquettes | 95,-

With braised pork and creamy bechamel.

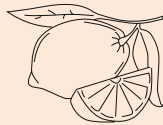
Served with parsley-garlic mayo

Flatbread | 95,- 

With labneh, dukkah and pickled chili

Spanish anchovies | 115,-

With sourdough bread, aioli and grilled lemon



## Cold plates

Tatare of Danish beef | 135,-

With parmesan mayo, pickled tomatoes, pickled mushrooms, potato chips and herbs

Salmon crudo | 135,-

With ponzu, wasabi, cucumber, daikon, pear and sesame

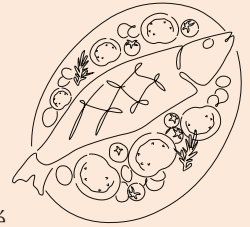
Burrata | 125,- 

With tomatoes, pickled zucchini, radicchio, hazelnut, chili and fresh mint

## Warm plates

Fish of the day | 175,-

With fennel salad, roasted almonds, olives, tarragon, blood orange and mussel fumé




Flank steak | 175,-

With broccolini, chestnuts, parsley pesto and aromatic pepper sauce


Grilled cabbage | 135,- 

With sauce gribiche, capers, dehydrated tomato, hay cheese and hazelnut

Seasonal soup | 115,- 

Potato leek soup with saffron and crème fraiche. Served with grilled cheese toast

## Cheese & dessert

2 Danish cheeses | 95,- 

With homemade crispy bread and honey nuts

Brownie | 95,- 

With tahini, dulce de leche and black berry sorbet

Crème brûlée | 95,- 

Classic vanilla crème brûlée

## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



Vegetarian



Vegan