


DINNER

TUE - SAT | 17.30 - 21.30


Snacks & small plates

Marinated olives | 45,-   

Roasted nuts | 45,-   


Rosemary fries | 65,-   

With truffle mayo


Arancini | 95,- 

Arancini with saffron and mozzarella.


Served with tomato mayo

Paratha flatbread | 95,- 


With labneh, dukkah and pickled chili

Iberico ham | 95,- 

With potato chips and parsley mayo

Deep water rose shrimps ^(10 pcs.) | 105,- 

With sour dough bread, aioli and grilled lemon

Canned spanish squid | 125,- 

With sour dough bread, aioli and grilled lemon


Cold plates

Gazpacho | 95,- 

Classic cold gazpacho with croutons


Romaine salad | 125,-  

With sauce tartare, parmesan, capers, lemon, thyme and breadcrumbs



Tatara of Danish beef | 135,- 

With harissa mayo, yoghurt, pickled gooseberries, pommes allumettes and black sesame

Warm plates

Moules | 145,- 

Steamed mussels with fennel, pernod, cream and herbs

White asparagus | 145,-  

With browned butter, porcini blanquette, lemon, tarragon and hazelnuts

Flank steak | 175,- 



With asparagus, shallots, red wine sauce and smoked bone marrow



Cheese & desserts

2 Danish cheeses | 95,- 

With homemade crispy bread and honey nuts

Rhubarb | 95,-  

With mascarpone, savoiardi, vanilla and amaretto



Crème brûlée | 95,- 

Classic vanilla crème brûlée



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

 Vegetarian  Vegan

 Gluten free  Lactose free