

DINNER


TUE - SAT | 17.30 - 21.30


Snacks & small plates

Marinated olives | 45,- 

Roasted nuts | 45,- 

Rosemary fries | 65,-   
With truffle mayo



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



Padrón peppers | 95,- 
With date purée, smoked paprika, parmesan and sumac

Canned spanish squid | 135,-
With sour dough bread, aioli and grilled lemon

Cold plates


Buckwheat waffle | 135,-
With Iberico ham, artichoke cream, roasted almonds
and piment d'espelette

Tartare of Danish welfare Grambogård
beef | 135,-  
With pickled tomatoes, tarragon mayo, beech
mushrooms and pommes allumettes


Tostada | 125,-  
With mushrooms, chipotle, black beans, fresh cheese,
green chili and coriander



Gazpacho | 95,-  
Classic cold gazpacho with green pepper, cucumber
and croutons

Warm plates

Sea bass | 175,- 
With potato compote, green olives,
capers, fennel and sauce fumé






Danish welfare chicken | 175,- 
With chantrelles, roasted corn, tarragon,
summer cabbage and sauce blanquette

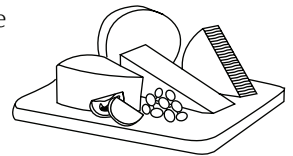
Grilled summer cabbage | 145,-  
With split pea hummus, browned butter, capers,
parsley, shallots and lemon

Cheese & desserts

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

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


Crème brûlée | 95,-  
Classic vanilla crème brûlée



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

 Vegetarian  Vegan

 Gluten free  Lactose free