

DINNER

TUE - SAT | 17.30 - 21.30

Snacks & small plates

Marinated olives | 45,-  

Roasted nuts | 45,-  

Rosemary fries | 65,-  

With chipotle lime mayo

Arancini | 70,- 

Mozzarella, porcini mushrooms and truffle mayo

Paratha flat bread | 95,- 

With labneh, pickled chili and dukkah

Padron peppers | 95,- 

With date purée, smoked paprika, parmesan and sumac

Cold plates

Cured salmon | 150,-

With cucumber, sea buckthorn, buttermilk, croutons and dill

Waffle | 150,-

Buckwheat waffle, Danish Skagen ham, crème fraîche, pickled cranberries and Gammel Knas


Tartare of Danish

Grambogaard beef | 150,- 

With pickled tomatoes, cauliflower, parmesan mayo and hazelnuts

Hot plates



Grilled Danish duck breast | 195,- 

With potato compote, pickled chestnuts, kale and port wine sauce

Fish of the day | 185,- 

With potato compote, olives, capers, fennel and mussel fumé

Roasted cauliflower | 160,-  

With split pea hummus, browned butter, shallots, parsley, roasted almonds and preserved lemon

Cheese & desserts

2 Danish cheeses | 95,- 

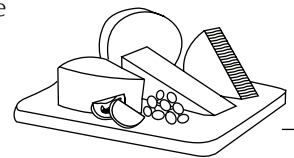
With homemade crispy bread and honey nuts

Clafoutis | 95,- 

Cherry clafoutis with cherry sauce, roasted almonds and vanilla ice cream

Crème Brûlée | 90,-  

Classic vanilla crème brûlée



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

 Vegetarian  Vegan

 Gluten free  Lactose free