

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 pork neck | 195,- 
With creamy mashed potatoes, chives, kale, and Port wine sauce

Fish of the day | 185,- 
With potato compote, olives, capers, fennel and mussel fumé

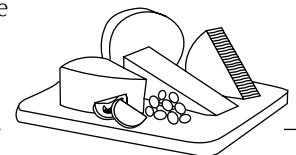
Roasted cauliflower | 160,-  
With split pea hummus, browned butter, shallots, parsley, roasted almonds and preserved lemon

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