

DINNER

TUE - SAT | 17.30 - 21.00


Snacks & small plates


Marinated olives | 45,-  

Roasted nuts | 45,-  

Oregano fries | 65,-  
With sun-dried tomato mayo


Arancini | 70,- 
Mozzarella, sun-dried tomato, and truffle mayo

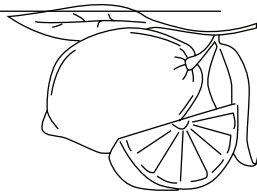
Paratha flat bread | 95,- 
With labneh, pickled chili and dukkah

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

Cold plates


Cured salmon | 150,-
With cucumber, blueberries, buttermilk, croutons, and dill

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
red wine sauce

Seabass | 185,- 
With potato compote, olives, capers, fennel and
a beurre blanc sauce

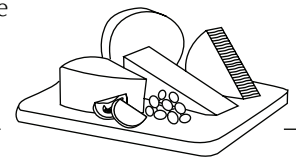
Roasted cauliflower | 160,-  
With split pea hummus, browned butter, shallots,
parsley, and roasted almonds.

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