

DINNER

TUE - SAT | 17.30 - 22.00

Snacks & small plates

Marinated olives | 50,-  

Roasted nuts | 50,-   

Oregano flavored fries | 65,-  

Garlic mayo

Arancini | 75,-   

Sun-dried tomato, mozzarella, and spicy sun-dried mayo

Paratha flat bread | 95,-  

Artichoke hummus, green oil, fresh oregano, and dukkah

Danish pork neck | 100,-  

pickled shallots and cauliflower, garlic chips, and coriander mayo

Zoku board | 150,-  

Homemade pickles, olives, Ibérico ham, and Danish Efterglow cheese

Soft fish taco | 130,- 

Corn tortilla, pico de gallo, red cabbage, and lime mayo

Cold plates

Marinated salmon | 150,-   

Guacamole, radish, and fresh chili

Beef tartare | 150,-   

Cured egg yolk, capers, cornichon mayo, and crispy Parmesan

Celery carpaccio | 120,-    

Sweet potato chips, basil mayo, roasted celery and hazelnuts

Seasonal

White asparagus | 140,-    

Truffle Hollandaise, confit egg, and pickled shallots



Hot plates

Chicken supreme | 195,-   

Potato gratin, caramelized baby carrots, and peppercorn sauce

Sea bass | 185,-    

Brandade, confit tomatoes, and a white wine sauce

Grilled cauliflower steak | 160,-  

Creamy spinach, chimichurri, and crispy fried leek

Cheese & desserts

2 Danish cheeses | 95,-   

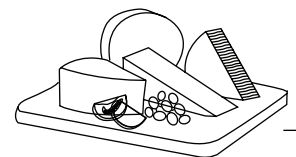
Homemade crispy bread and caramelized nuts

Cheesecake | 95,-   

White chocolate and rhubarb jam

Crème Brûlée | 95,-    

Classic vanilla crème brûlée



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

