

DINNER

Tue - Sat 17:30 - 22.00

LIVING
KITCHEN

All dishes on our menu are designed to share. Choose your favorites, sit back, relax, talk to your neighbors and let serendipity guide your evening.

SNACKS

Crispy tapioca chips with kimchi mayo	65,-
Olives and nuts	75,-
Hummus with flatbread	85,-
Fried bao bun with smoked salmon and garlic mayo	85,-

SMALL DISHES

Creamy Hokkaido pumpkin soup with rosemary oil	95,-
Yellow beet salad with horseradish mayo	105,-
Seasonal mushrooms on toasted sourdough bread	125,-
Burrata with radicchio and balsamic vinaigrette	125,-
Hake ballotine with hazelnuts and mustard herbs	145,-
Sardines with grilled bread and mayo	165,-
Mussels in chili with grilled bread and mayo	165,-
Beef carpaccio with arugula and Danish "Havgus" cheese	175,-

LARGER DISHES

Pearl barley risotto with fried and pickled mushrooms	185,-
Skin fried redfish with Brussels sprouts and fumé	235,-
Seared duck breast with beets in fermented pepper glaze	275,-
Beef sirloin (300g) with fries and bearnaise sauce	325,-

SIDES

Seasonal salad with mustard vinaigrette	50,-
French fries with truffle mayo	50,-

CHEESE

Danish "Gammel Knas" cheese with honey and crispbread	125,-
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DESSERTS

Caramelized apple tartlet with vanilla ice cream	75,-
White chocolate parfait with cacao nibs and glazed pinecones	75,-

Any allergies? Would you prefer vegan? Please let our Chef or Sidekick know

All prices are in DKK and include VAT