

DINNER

Tue - Sat | 17.30 - 22.00

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

French Fries (V)	65,-
Hummus with flatbread (V)	95,-
Olives and nuts (V)	75,-
Ramón Peña sardines in olive oil	105,-
Ramón Peña spicy mussels with garlic chilli pepper	105,-

SMALL DISHES

Steamed and fried Bok Choy (V) With garlic butter	110,-
Warm potato leek salad With salted apples, ramson, foamy cheese sauce and deep-fried buckwheat	125,-
Grilled courgettes With burrata, parsley, sunflower seeds, and herbs	145,-
Asparagus With pickled tomatoes, smoked cheese cream, radishes, and capers vinaigrette	190,-
Beef Carpaccio With arugula and Danish "Havugus" cheese	150,-

PROTEIN DISHES

Fried whole eggplant With thyme, rosemary, and garlic butter	140,-
Tiger prawns With Salsa Romesco and grilled lemon	205,-
Flanksteak With blackcurrant BBQ	155,-
Fish of the day With fumé	165,-

DESSERTS

Lemon meringue pie With sorbet	95,-
Spongy chocolate cake With blackcurrant ice cream, broken gel, white chocolate ganache and blackcurrant meringues	95,-

(V) Vegan

Any allergies?

Please let a Chef or Sidekick know

All prices are in DKK and include VAT

THE LIVING KITCHEN