

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)	50,-
Hummus with flatbread (V)	85,-
Olives and nuts (V)	75,-
Ramón Peña sardines in olive oil	95,-
Ramón Peña spicy mussels with garlic chilli pepper	95,-

SMALL DISHES

Steamed and fried Bok Choy (V) With garlic butter	105,-
Grilled courgettes With burrata, parsley, sunflower seeds, and herbs	135,-
Beef Carpaccio With arugula and Danish "Havgus" cheese	135,-
Sourdough mushroom toast With cream sauce, sweetcorn, seasonal pickled veggies and tarragon	185,-
Hamachi ceviche With leche de tigre, assorted melon and cilantro mayo	165,-

PROTEIN DISHES

Fried whole eggplant With thyme, rosemary, and garlic butter	125,-
Tiger prawns With Salsa Romesco and grilled lemon	195,-
Flanksteak With blackcurrant BBQ	140,-
Fish of the day With fumé	155,-

DESSERTS

Vanilla Panna cotta With strawberries, strawberry coulis, basil and sorbet	125,-
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