






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

Arancini with truffle mayo 	95,-
Southern fried chicken with kimchi mayo	105,-
Fries with truffle mayo 	75,-
Flatbread with hummus 	95,-
Olives and nuts 	75,-
Burrata with grilled padrons 	115,-

SMALL DISHES

Butter poached leeks 	115,-
With fried chestnuts, smoked cream cheese, leek dust and radish crudité	
Roasted pumpkin 	120,-
With fried mushrooms, sage and lemon thyme	
Beef tartar	155,-
With baked Jerusalem artichokes, Jerusalem artichoke chips, mushroom mayo and pickled beech hats	
Grilled courgettes 	140,-
With burrata, parsley, pickled greens and sunflower seeds	
Baked Jerusalem artichoke 	105,-
With spinach coulis, Jerusalem artichoke chips, mushroom mayo and pickled beech hats	

PROTEIN DISHES

Flanksteak	165,-
With root vegetable-bearnaise	
Fish of the day	175,-
With sautéed spinach and sauce blanquette	
Fried duck breast	195,-
With Juniper sauce and blackberries	
Moules frites	175,-
With fries and aioli	

Soup of the day 	90,-
Seasonal side salad 	55,-

DESSERTS

Pistachio pie	105,-
With dulce de leche and cherry ice cream	
Blackberry parfait	95,-
With white chocolate ganache and blackberry	

All prices are in DKK and include VAT
Any allergies? Please let a Chef or Sidekick know

 Vegetarian  Vegan

THE LIVING KITCHEN