

# DINNER

Wed - Sat | 18.00 - 22.00

Sharing is caring. That's the philosophy of our dinner menu! Just combine a few of our nibbles, tapas and larger plates, and let our food bring you even closer together.

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## NIBBLES

<b>Bio Joseph Brot</b>	6,00
Served with organic raw milk herbs butter	
<b>Marinated olives</b>	5,00
<b>Herb roasted nuts</b>	5,00
With a pinch of cayenne and honey	
<b>Potato chips</b>	6,00
With "Espinaler" sauce and Peperoncino	
<b>Sweet peppers</b>	5,00
Stuffed with fresh cheese	
<b>Hummus</b> (V)	7,00
With dukka and crudites	
<b>Bio Joseph Brot supplement</b>	4,00

## LARGER DISHES

<b>Zander fish</b>	14,00
With pepper and tomato sauce, spinach, and garlic toast	
<b>Sumac chicken thighs</b>	14,00
With paprika chimichurri, green couscous, caramelized onions, and pistachio	
<b>Burrata</b>	14,00
With crispy polenta, colored cherry tomato salad and basil oil	

(V) Vegan

Any allergies? Please let a Chef or Sidekick know  
All prices include VAT

## TAPAS

<b>Cantabric anchovies</b>	12,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil	
<b>Harissa french fries</b> (V)	9,00
With tahini mayo, smoked paprika and spring onions	
<b>Fried halloumi cheese</b>	9,00
With Granny Smith apple, chili flakes and honey	
<b>Roasted Melanzani</b>	10,00
With tahini yoghurt sauce, red pickled onions, fresh herbs and za'atar	
<b>White asparagus</b>	14,00
With Hollandaise sauce and crunchy beluga lentils	
<b>Serrano ham</b>	12,00
With olives and mature Alpine cheese	
<b>Simple green salad</b>	7,00
With fresh herbs, nuts, lemon vinaigrette and roasted grapes	

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## DESSERTS

<b>Churros</b>	11,00
With miso caramel sauce	
<b>Gluten free brownie</b>	10,00
With hazelnuts served with vanilla ice cream	
<b>White chocolate mousse</b>	10,00
With passion fruit and nut crumble	
<b>Organic chocolate sour cherry cake</b>	7,00
with extra virgin olive oil and salt flakes (V)	
<b>Cheese platter</b>	12,00
Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	

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# THE LIVING KITCHEN

# BAR BITES

Sun - Tue | 18.00 - 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.

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<b>Marinated olives</b>	5,00	<b>Fried halloumi</b>	9,00
		With Granny Smith apple, chili flakes and honey	
<b>Herb roasted nuts</b>	5,00		
With a pinch of cayenne and honey		<b>Serrano ham</b>	12,00
		With olives and mature alpine cheese	
<b>Potato chips</b>	6,00	<b>Simple green salad</b>	7,00
With "Espinaler" sauce and Peperoncino		With fresh herbs, nuts, lemon vinaigrette and roasted grapes	
<b>Sweet peppers</b>	5,00		
Stuffed with fresh cheese		<b>Charcuterie platter</b>	17,00
		Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	
<b>Bio Joseph Brot</b>	6,00	<b>Cheese platter</b>	17,00
Served with organic raw milk herbs butter		Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey, fig mustard served with Bio Joseph Brot	
<b>Cantabric anchovies</b>	12,00	<b>Joseph Brot supplement</b>	4,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil			
<b>Harissa french fries</b> 	9,00		
With tahini mayo, smoked paprika and spring onions			

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## DESSERTS

<b>Churros</b>	11,00	<b>White chocolate mousse</b>	10,00
With miso caramel sauce		With passion fruit and nut crumble	
<b>Organic chocolate sour cherry cake</b> 	7,00	<b>Gluten free brownie</b>	10,00
With extra virgin olive oil and salt flakes		With hazelnuts served with vanilla ice cream	

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 Vegan

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

## THE LIVING KITCHEN