

# 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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Marinated olives	5,00	Serrano ham	14,00
		With olives and mature alpine cheese	
Herb roasted nuts	5,00	Simple green salad	7,00
With a pinch of cayenne and honey		With fresh herbs, nuts, lemon vinaigrette and roasted grapes	
Potato chips	6,00	Charcuterie platter	19,00
With "Espinaler" sauce and Peperoncino		Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	
Bio Joseph Brot	6,00	Cheese platter	19,00
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	
Cantabric anchovies	14,00	Joseph Brot supplement	4,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil			
Harissa french fries 	9,00		
With tahini mayo, smoked paprika and spring onions			
Fried halloumi	10,00		
With Granny Smith apple, chili flakes and honey			

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## DESSERTS

Churros	11,00	White chocolate mousse	10,00
With miso caramel sauce		With passion fruit and nut crumble	
Organic chocolate sour  cherry cake	7,00	Gluten free brownie	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

# 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.

## 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>Bio Joseph Brot supplement</b> 	4,00

## LARGER DISHES

<b>Flank steak</b>	22,00
With aioli, roasted corn brush with fermented fruit and pommes	
<b>Roast trout</b>	20,00
With Israel couscous and Eierschwammerl with bacon vinaigrette	
<b>Burrata</b>	16,00
With crispy polenta, summer tomatoes salad, zumac and basil	

## TAPAS

<b>Cantabric anchovies</b>	14,00	<b>Niçoise salad</b>	13,00
Served with toasted Bio Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil		With summer tomatoes and beans, kalamata olives, soft boiled egg, and shallots vinaigrette	
<b>Harissa french fries</b> 	9,00	<b>Shrimp mango ceviche</b>	15,00
With tahini mayo, smoked paprika and spring onions		With crunchy corn tostada and harissa mayo	
<b>Fried halloumi</b>	12,00	<b>Charcuterie platter</b>	19,00
With nectarine, chili flakes, mint, and honey		Assorted cured meats served with pickles, mustard, horseradish and Bio Joseph Brot	
<b>Roasted melanzani</b> 	14,00	<b>Roasted summer beet salad</b>	14,00
With green pistachio hummus and pickled marillen		Arugula, goat cheese, Styrian pumpkin seed oil and hazelnut crumble	

## DESSERTS

<b>Churros</b>	11,00	<b>Organic chocolate sour cherry cake</b>	7,00
With miso caramel sauce		With extra virgin olive oil and salt flakes 	
<b>Gluten free brownie</b>	10,00	<b>Cheese platter</b>	19,00
With hazelnuts served with vanilla ice cream		Assorted artisanal organic raw milk cheeses from Jumi served with dried fruits, honey and fig mustard and Bio Joseph Brot	
<b>White chocolate mousse</b>	10,00		
With passion fruit and nut crumble			

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 Vegan

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