

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.

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 (V)	9,00		
With tahini mayo, smoked paprika and spring onions			
Fried halloumi	10,00		
With Granny Smith apple, chili flakes and honey			

DESSERTS

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

(V) 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

Bio Joseph Brot	6,00
Served with organic raw milk herbs butter	
Marinated olives 	5,00
Herb roasted nuts	5,00
With a pinch of cayenne and honey	
Potato chips 	6,00
With "Espinaler" sauce and Peperoncino	
Bio Joseph Brot supplement 	4,00

TAPAS

Cantabric anchovies	14,00
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	
Hummus 	14,00
With roasted peppers and basil pesto	
Fried halloumi	12,00
With Granny Smith apples, chili flakes, and honey	

DESSERTS

Churros	11,00
With miso caramel sauce	
Brownie 	10,00
with Hazelnuts served with vanilla ice cream	
White chocolate mousse	10,00
With passion fruit and nut crumble	

LARGER DISHES

Flank steak	22,00
With chimichurri, spiced butternut squash, and pomegranates	
Roasted trout	20,00
With pearl lemon couscous, spinach and sun dried tomato sauce	
Burrata	16,00
With crispy polenta, red and yellow cherry tomatoes salad, zumac and basil	
Baked sweet potatoes 	17,00
With Shiitake mushrooms, cashew dressing, pickled onions and chili	

Simple green salad 	10,00
With fresh herbs, nuts, lemon vinaigrette and roasted grapes	
Spinach and Romain salad 	13,00
With vegan Ceasar dressing, fried onions and croutons	
Chicken wings	14,00
With plantains and siracha mayo	
Charcuterie platter	19,00
Assorted cured meats served with pickles, mustard, horseradish, and Bio Joseph Brot	

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

 Vegan  Gluten Free

THE LIVING KITCHEN