

WELCOME TO YOUR EVENING

Choose a handpicked journey between sea, forest, and field.
You set the pace – we take care of the flavour.

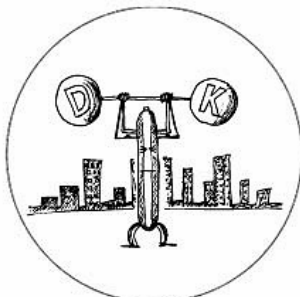
PAULA'S EVENING	995,-
CREATE YOUR OWN 5-COURSE MENU	
- CHOOSE FROM AT LEAST 10 DISHES	
5-GLASS WINE PAIRING	795,-
OTILLIA'S EVENING	595,-
CREATE YOUR OWN 3-COURSE MENU	
- CHOOSE FROM AT LEAST 6 DISHES	
3-GLASS WINE PAIRING	475,-
CARL'S EVENING	SEE PRICE PER DISH
CHOOSE À LA CARTE	
FROM THE FULL MENU AS LARGER COURSES	

Parties of 5 or more are asked to choose the same courses

Snacks and bread are served with every menu

Start with a glass of bobbles

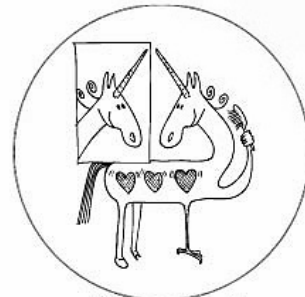
NV Robert Barbichon Blanc de Blanc - Champagne	240,-
NV Vitteaut-Alberti Cremant de Bourgogne Bio Brut, Cuvee	150,-
NV Copenhagen Sparkling Tea Senhca green, Darjeeling	95,-



Lokale Råvarer



Økologi



Dyrevelsford

MENU OR À LA CARTE – AS YOU WISH

OTILLIA'S EVENING

SEARED KALE WITH ROASTED KALE OIL

Served with pickled green strawberries, fermented green gooseberries, poached egg yolk, and cheese sauce made with Halland Siren

VENISON TARTARE FROM DYREHAVEN

With salted blueberry baba au rhum, pickled wild blueberries, dehydrated beets wrapped in blackcurrant leaves & beetroot-blueberry purée

FRIED DANISH SQUID

With sautéed chanterelles, pickled jerusalem artichokes, jerusalem artichoke chips, and a sauce of fermented jerusalem artichokes, mushrooms and rosemary

SALTED POLLOCK MOSAIC

With lemon thyme, pickled hakurei turnip, apples in lemon thyme, and a broth of fermented apple and marigold

ZANDER EN CROÛTON

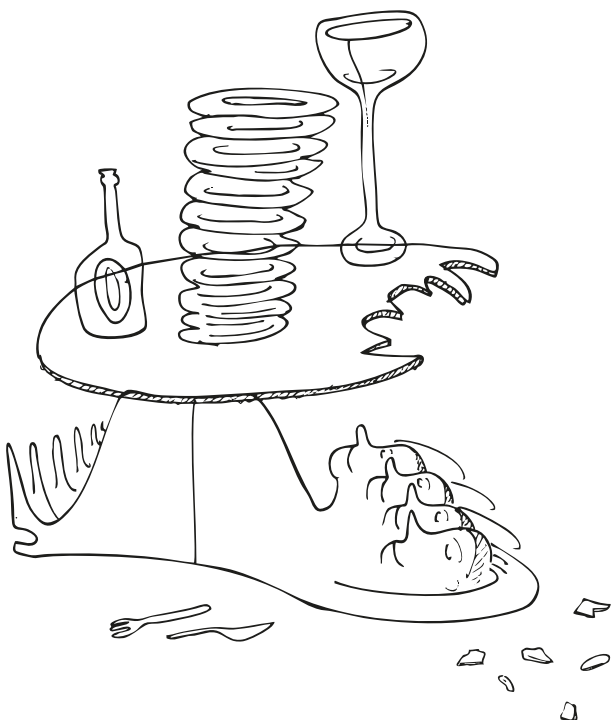
Crispy Bread with zander and sage soufflé, served with fermented pumpkin purée and a sauce of roasted turbot bones, kefir, sage and pickled pumpkin

"MILLE FEUILLE" WITH CEP

White chocolate and cep-cream, Mayan Red milk chocolate crèmeux, and sugar-pickled thinly sliced cep mushrooms.

Choose 3 courses: 595,- per. person

You have the table for 1 hour and 45 minutes



PAULA'S EVENING

SEARED KALE WITH ROASTED KALE OIL 185,-

Served with pickled green strawberries, fermented green gooseberries, poached egg yolk, and cheese sauce made with Halland Siren

KOHLRABI/CARROT KEBAB 225,-

With sesame, roasted purée of carrot and black garlic, pickled gherkins, fermented white currants, Fyrtårn cheese, freshly pressed sesame oil, and a sauce of fermented parsnip and crème fraîche 48%

VENISON TARTARE FROM DYREHAVEN 255,-

With salted blueberry baba au rhum, pickled wild blueberries, dehydrated beets wrapped in blackcurrant leaves & beetroot-blueberry purée

FRIED DANISH SQUID 275,-

With sautéed chanterelles, pickled jerusalem artichokes, jerusalem artichoke chips, and a sauce of fermented jerusalem artichokes, mushrooms and rosemary

LIGHTLY GRILLED DANISH HIRAMASA 295,-

With katsuobushi-cherry dashi, fermented cherries, cherry noodles & salted cherry leaves

SALTED POLLOCK MOSAIC 255,-

With lemon thyme, pickled hakurei turnip, apples in lemon thyme, and a broth of fermented apple and marigold

ZANDER EN CROÛTON 355,-

Crispy Bread with zander and sage soufflé, served with fermented pumpkin purée and a sauce of roasted turbot bones, kefir, sage and pickled pumpkin

CROWNED DEER FILLET FROM DYREHAVEN 375,-

With confit baby celeriac, sauce with cognac, game stock and truffles, and freshly shaved Italian autumn truffles

5-YEAR AGED UNIKA KRY CHEESE 235,-

Served with Gastro Unika Gold Selection caviar, crisp fermented honey, pickled red shiso leaves, and a sauce of fermented honey, browned butter, and black rice vinegar.

"MILLE FEUILLE" WITH CEP 185,-

White chocolate and cep-cream, Mayan Red milk chocolate crèmeux, and sugar-pickled thinly sliced cep mushrooms.

ICE CREAM INFUSED WITH FIG LEAVES AND FINGER LIMES 195,-

Served with Gastro Unika Gold Selection caviar, accompanied by a bouillon of 3-year fermented green Bancha tea, honey, and fig leaves

PETIT FOURS 75,-

Choose 5 courses: 995,- per. person

You have the table for min. 2 hours and 30 minutes