



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

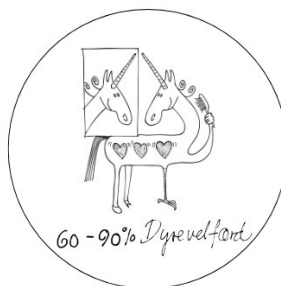
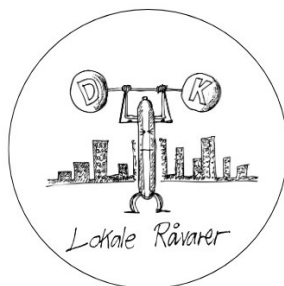
FROM THE FULL MENU AS LARGER DISHES

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

Appetizers 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 NV	150,-
Copenhagen Sparkling Tea Senhca green, Darjeeling	95,-



MENU OR À LA CARTE - AS YOU WISH

OTILLIA'S EVENING

Choose 3 courses: 595,- per. person

PANAIS ANNA

Parsnip and potato baked under pressure with white miso, black garlic, and butter, served with pickled white currants, salted almonds, 4-year-aged Coryphaena, and a sauce of fermented parsnip, almond butter, and lemon

SALTED POLLOCK MOSAIC

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

TORTELLINI FILLDE WITH ROASTED JERUSALEM ARTICHOKE PUREE

Served with Parmesan, pickled and dehydrated Jerusalem artichokes, and a Parmesan sauce with browned butter

DANISH FRIED SQUID

With baked spring onions, pickled pearl onions, and a sauce of caramelised onions, grain stock with brewer's yeast, and butter

WITCH FLOUNDER EN CROÛTON

With halibut souffle on crispy bread, served with pickled and salted carrots and a sauce made from smoked flounder

CREAM CHEESE PARFAIT

With white chocolate, sugar-preserved wild blueberries, dehydrated beets soaked in blackcurrant leaf oil, served with fermented honeyberry juice.



PAULA'S EVENING

Choose 5 courses: 995,- per. person

PANAIS ANNA

185,-

Parsnip and potato baked under pressure with white miso, black garlic, and butter, served with pickled white currants, salted almonds, 4-year-aged Coryphaena, and a sauce of fermented parsnip, almond butter, and lemon

CELERIAC KEBAB

275,-

With celeriac-hazelnut purée, pickled courgette, Fyrtårnsost cheese, Gastro Unika caviar and a sauce of fermented celeriac, mushrooms and hazelnut

SALTED POLLOCK MOSAIC

255,-

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

LUMBFISH ROE FROM ISLAND

265,-

With yogurt from Søtofte Farm Dairy, hiramasa mixed with salted wild garlic leaves and, served with a waffle fried in duck fat

DANISH FRIED SQUID

245,-

With baked spring onions, pickled pearl onions, and a sauce of caramelised onions, grain stock with brewer's yeast, and butter

SASHIMI OF DANISH HIRAMASA

275,-

With pickled pak choi, pickled white summer radishes, shiso capers and a broth of green strawberries, tamari, koji, yuzu and lovage

WITCH FLOUNDER EN CROÛTON

355,-

With halibut souffle on crispy bread, served with pickled and salted carrots and a sauce made from smoked flounder

TORTELLINI FILLDE WITH ROASTED JERUSALEM ARTICHOKE PUREE

195,-

Served with Parmesan, pickled and dehydrated Jerusalem artichokes, and a Parmesan sauce with browned butter

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.

CREAM CHEESE PARFAIT

175,-

With white chocolate, sugar-preserved wild blueberries, dehydrated beets soaked in blackcurrant leaf oil, served with fermented honeyberry juice.

ICE CREAM INFUSED WITH FIG LEAVES

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,-