



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	

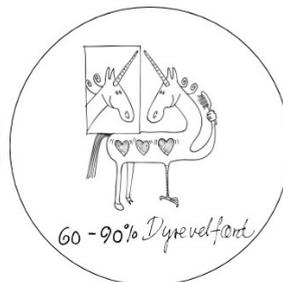
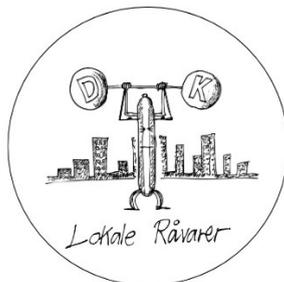
FROM THE FULL MENU AS LARGER DISHES

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

RAVIOLI FILLED WITH ROASTED JERUSALEM ARTICHOKE PURÉE

Served with parmesan, pickled and dehydrated Jerusalem artichokes, fried sage and a parmesan sauce with browned butter

DANISH FRIED SQUID

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

WITCH FLOUNDER EN CROÛTON

With halibut soufflé 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

195,-

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 on 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

LUMPFISH ROE FROM ICELAND

265,-

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

DANISH FRIED SQUID

245,-

With baked spring onions, pickled pearl onions, and a sauce of caramelized 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 soufflé on crispy bread, served with pickled and salted carrots and a sauce made from smoked flounder

RAVIOLI FILLDE WITH ROASTED JERUSALEM ARTICHOKE PUREE

195,-

Served with Parmesan, pickled and dehydrated Jerusalem artichokes, fried sage 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 Banacha tea, honey, and fig leaves

PETIT FOURS

75,-