



WELCOME TO YOUR EVENING

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

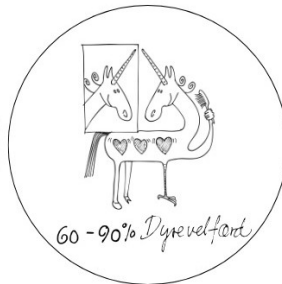
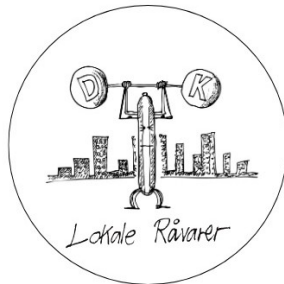
PAULA'S EVENING	995,-
CREATE YOUR OWN 5-COURSE MENU - CHOOSE FROM AT LEAST 10 DISHES	
5-GLASS WINE PAIRING	795,-
OTILLIA'S EVENING	595,-
CREATE YOUR OWN 3-COURSE MENU - CHOOSE FROM AT LEAST 6 DISHES	
3-GLASS WINE PAIRING	475,-
CARL'S EVENING	SEE PRICE PER DISH
CHOOSE À LA CARTE	
FROM THE FULL MENU AS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

O'TILLIA'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 lavender

RAVIOLI FILLED WITH ROASTED JERUSALEM ARTICHOKE PUREÉ

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

FRIED SQUID

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

STEAMED SEABASS

With pickled monk's beard, fermented gooseberries, and foaming mussel sauce

CHEESECAKE

Topped with dehydrated carrots soaked in birch sap, pickled spruce shoots, and a crumble of oats, sunflower seeds, and burnt white chocolate

3-glass wine pairing 475,-



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 lavender

LUMPFISH ROE FROM ICELAND

265,-

Served with 48% crème fraîche, pickled rose hips, and a waffle with rose hip jelly

FRIED SQUID

245,-

With baked spring onions, pickled pearl onions, fried potatoes 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

STEAMED SEABASS

295,-

With pickled monk's beard, fermented gooseberries, and foaming mussel sauce

RAVIOLI FILLED 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.

CHEESECAKE

155,-

Topped with dehydrated carrots soaked in birch sap, pickled spruce shoots, and a crumble of oats, sunflower seeds, and burnt white chocolate

GRILLED FENNEL AND SWEET CICELT SORBET

165,-

Served with dehydrated and candied fennel, candied and fermented mustard seeds, accompanied by a parsnip, pear, woodruff and honey boullion fermented with sweet cicely

PETIT FOURS

75,-

5-glass wine pairing 795,-