



## WELCOME TO YOUR EVENING

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

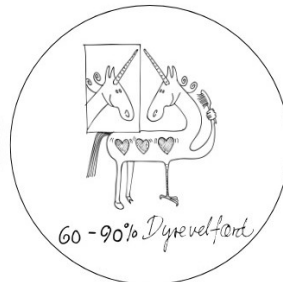
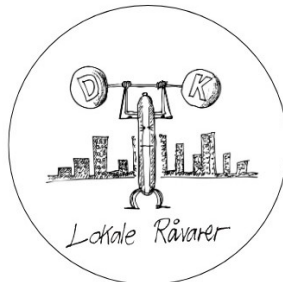
<b>PAULA'S EVENING</b>	995,-
CREATE YOUR OWN 5-COURSE MENU - CHOOSE FROM AT LEAST 10 DISHES	
5-GLASS WINE PAIRING	795,-
<b>OTILLIA'S EVENING</b>	595,-
CREATE YOUR OWN 3-COURSE MENU - CHOOSE FROM AT LEAST 6 DISHES	
3-GLASS WINE PAIRING	475,-
<b>CARL'S EVENING</b>	SEE PRICE PER DISH
CHOOSE À LA CARTE	
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, Cuvée NV	150,-
NV Infinita Sparkling Black Tea	95,-



MENU OR À LA CARTE - AS YOU WISH

**OTILLIA'S EVENING**

**Choose 3 courses: 595,- per. person**

**SALTED POLLOCK MOSAIC**

Rolled in parsley and served with pickled gooseberries, pears marinated in lemon verbena, and a juice of fermented apple, gooseberry and lemon

**BUTTER-POACHED DANISH WHITE ASPARAGUS**

With pickled white asparagus, sauce made from fermented asparagus juice and lovage, served edible flowers

**DANISH GREEN ASPARGUS**

Served with grilled goat cheese, salted ramson leaves, pickled ramson capers, and hot honey sauce made from fermented honey, browned butter, chili and lemon

**MEUNIERE-FRIED COD TONGUES**

Served with butter-poached green and white Danish asparagus and asparagus hollandaise sauce

**PAN-SEARED MONKFISH TAIL**

With sauteed lettuce in grilled chvive vinaigrette, pickled flower shoots, and roasted fish fumet with chives

**STRAWBERRY AND WOODRUFF ICE CREAM**

With sugar-pickled rhubarb and Danish strawberries tossed in woodruff oil, served with 48% cream and meringue with dried flowers

**3-glass wine pairing 475,-**



**PAULA'S EVENING**

**Choose 5 courses: 995,- per. person**

**SALTED POLLOCK MOSAIC**

Rolled in parsley and served with pickled gooseberries, pears marinated in lemon verbena, and a juice of fermented apple, gooseberry and lemon

**195,-**

**CELERIAC KEBAB**

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

**275,-**

**BUTTER-POACHED DANISH WHITE ASPARAGUS**

With pickled white asparagus, sauce made from fermented asparagus juice and lovage, served edible flowers

**225,-**

**DANISH GREEN ASPARGUS**

Served with grilled goat cheese, salted ramson leaves, pickled ramson capers, and hot honey sauce made from fermented honey, browned butter, chili and lemon

**235,-**

**RAW NORWEGIAN SCALLOPS**

With Nordic kimchi of pak choi, pickled radishes, and a juice of red sorrel and coriander

**255,-**

**TARTARE OF ROE DEER**

Mixed with olive oil, salt and pepper, served with a cream of roasted mussels, pickled magnolia blossoms, and potato and pepper waffles

**225,-**

**LUMPFISH ROE FROM NORWAY**

Served with new Danish potatoes, pickled white currants, and a sauce of 48% crème fraiche and blackcurrant leaves

**295,-**

**MEUNIERE-FRIED COD TONGUES**

Served with butter-poached green and white Danish asparagus and asparagus hollandaise sauce

**275,-**

**PAN-SEARED MONKFISH TAIL**

With sauteed lettuce in grilled chvive vinaigrette, pickled flower shoots, and roasted fish fumet with chives

**275,-**

**STRAWBERRY AND WOODRUFF ICE CREAM**

With sugar-pickled rhubarb and Danish strawberries tossed in woodruff oil, served with 48% cream and meringue with dried flowers

**155,-**

**CREME CHEESE AND HONEY ICE CREAM**

Served with gastro unikas gold selection caviar, olive oil and "gode råd" crisps

**215,-**

**PETIT FOURS**

**75,-**

**5-glass wine pairing 795,-**