



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

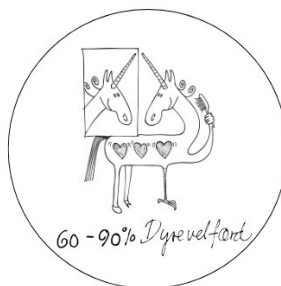
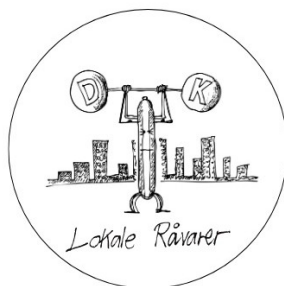
FROM THE FULL MENU AS LARGER DISHES

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,-
NV Infinita Sparkling Black Tea	95,-



MENU OR À LA CARTE - AS YOU WISH

OTTILIA'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 with 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 danish peas, raddishes and white soy and pea shell beurre blanc sauce

PAN-SEARED MONKFISH TAIL

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

STRAWBERRY AND WOODRUFF ICE CREAM

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

3-glass wine paimg 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

CELERIAC KEBAB

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

BUTTER-POACHED DANISH WHITE ASPARAGUS

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

TARTARE OF ROE DEER

Mixed with olive oil, salt and pepper, served with a cream of roasted mussels, pickled magnolia blossoms, waffel made with duckfat

LUMPFISH ROE FROM NORWAY

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

MEUNIERE-FRIED COD TONGUES

Served with danish peas, raddishes and white soy and pea shell beurre blanc sauce

PAN-SEARED MONKFISH TAIL

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

STRAWBERRY AND WOODRUFF ICE CREAM

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

CREME CHEESE AND HONEY ICE CREAM

Served with gastro unika's gold selection caviar, olive oil and "gode råd" crisps

PETIT FOURS

5-glass wine paimg 795,-

