

*Paula Jacobsen (b 7. august 1890 - d. 29. maj 1981)
Youngest daughter of Carl and Ottilia Jacobsen*



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 (bread incl.) - 5-GLASS WINE PAIRING	795,-
OTILLIA'S EVENING	595,-
CREATE YOUR OWN 3-COURSE MENU (bread incl.) - 3-GLASS WINE PAIRING	475,-
CARL'S EVENING	
CHOOSE À LA CARTE FROM THE MENU	

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

SNACKS

LANGOUSTINE TARTARE served in a shiso leaf	65,-
RØMØ OYSTER with pickled white currants	70,-
CRISP ÆBLESKIVE with Havgus cheese and salted wild duck	50,-
PAULA'S SHOKUPAN BREAD with miso and cheese	65,-
ALL SNACKS AND BREAD	250,-

SPARKLING

NV Robert Barbichon Blanc de Blanc - Champagne	240,-
NV Vitteaut-Alberti Cremant de Bourgogne	150,-
NV Infinitea Sparkling Black Tea	95,-

MENU

À LA CARTE - AS YOU WISH

NEW DANISH POTATOES

with grilled peas, coastal herbs and foaming dashi beurre blanc
195,-

GRILLED AND CURED MACKEREL

with sun-ripened tomatoes, tomato consommé and puffed rice
220,-

SUMMER ROE DEER TARTARE

with trout roe, white miso cream and blackcurrant branch oil
served with a fermented potato waffle
225,-

CELERIAC KEBAB

with celeriac and hazelnut cream, pickled courgettes and cheese
195,-

Add 10g Antonius caviar 125,-

CHERRY GLAZED GRILLED MONKFISH

with cherry teriyaki, pickled ginger and swiss chard
360,-

LEMON SOLE EN CROÛTON

with grilled corn, chanterelles, tarragon and fish fumet
300,-

RASPBERRY SORBET

with yuzu-caramel cream, almond crumble and lemon verbena
125,-

FIG LEAF PARFAIT SANDWICH

with late summer berries
150,-

