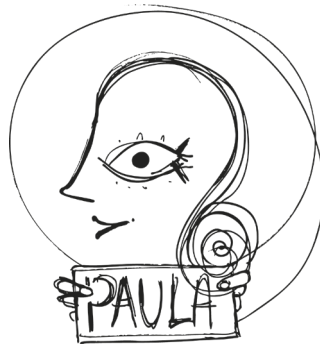




WELCOME TO YOUR EVENING

The kitchen's curated journey through sea, forest and field.
You choose the pace – we take care of the flavours.

PAULA'S EVENING	645,-
SEASONALSIGNATURE 5-COURSE MENU	
- 5-GLASS WINEPAIRING	595,-
OTTILIA'S AFTEN	495,-
SEASONALSIGNATURE 3-COURSE MENU	
- 3-GLASS WINEPAIRING	375,-

SNACKS

LANGOUSTINE TATARÉ served in shisoleave	65,-
RØMØ OYSTERS with pickled fennel, chili & citrus	70,-
GOUGÈRES with fyrtårns cheese and duck ham	50,-
PAULAS SHOKUPAN bread with miso and cheese	65,-
ALL SNACKS AND BREAD	250,-

BUBBLES

NV Robert Barbichon Blanc de Blanc - Champagne	150,-
NV Vitteaut-Alberti Cremant de Bourgogne Bio Brut, Cuvee	240,-
NV Copenhagen Sparkling Tea Senhca green, Darjeeling	95,-

MENU

À LA CARTE - AS YOU WISH

GRILLED MACKEREL

with ash-baked beetroot, pickled apple & lovage oil
180,-

VENISON TATARE

with trout-roe, white miso cream and blackcurrant oil
served with fermented potato waffel
225,-

CELERIAC KEBAB

with celeriac- and hazelnut cream, pickled courgette and cheese.
195,-
Add on 10 gram Antonius kaviar 125,-

CHARRED LEEKS

with hot honey, pumpkin seeds & Hyrden-cheese
195,-

GRILLED TURBOT

with cherryteriaki, Swiss chard & ginger
360,-

BAKED HADDOCK

med hazelnut crust, grilled king oyster mushroom & ponzu fumé
300,-

DANISH CHEESES

med apple- thyme compote & sesame digestives
200,-

FIG LEAF PARFAIT 'MÆLKESNITTE'

with late summer berries
150,-

