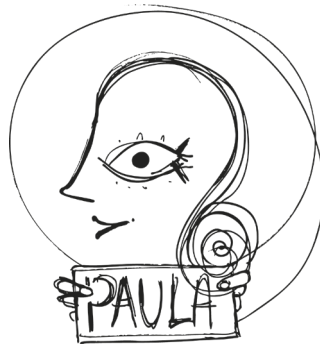




WELCOME TO EVENING

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 5-COURSE MENU	
- 5 -GLASS WINEPAIRING	375,-

SNACKS

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

BUBBLES

NV Robert Barbichon Blanc de Blanc - Champagne	240,-
NV Vitteaut-Alberti Cremant de Bourgogne Bio Brut, Cuvee	150,-
NV Infinitea Sparkling Black tea	95,-

MENU

À LA CARTE - AS YOU WISH

GRILLED MACKEREL

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

FALLOW DEER 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 and Hyrde cheese
195,-

CHERRY GLAZED AND GRILLED MONKFISH

with cherryteriaki, Swiss chard and ginger
360,-

BAKED HADDOCK

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

DANISH CHEESE PLATE

med red wine poached pear, and sesame digestives
200,-

MISO BAKED APPLE

with almond crumble and blackberry sorbet
130,-

HONEY ICECREAM

With fermented pine cones and cognac with puffed barley
150,-

