

OTTILIA'S EVENING 495,-
SEASONAL SIGNATURE 3-COURSE MENU
3-GLASS WINEPAIRING 375,-

CHARRED LEEKS
with hot honey, pumpkin seeds &
Hyrden-cheese

CHOOSE BETWEEN

BAKED HADDOCK
med hazelnut crust, grilled king oyster
mushroom & ponzu fumé

OR

CHERRY GLAZED AND GRILLED
MONKFISH +60,-
with cherryteriaki, Swiss chard & ginger

MISO BAKED APPLE
with almond crumble and blackberry
sorbet

ADD ON
DANISH CHEESES +200,-
with red wine poached pear, compote &
sesame digestives

PAULA'S EVENING 645,-
SEASONAL SIGNATURE 5-COURSE MENU
- 5-GLASS WINEPAIRING 595,-

GRILLED MACKEREL
with ash-baked beetroot, pickled apple &
lovage oil

CHARRED LEEKS
with hot honey, pumpkin seeds & Hyrden-
cheese

FALLOW DEER TATARE
with trout-roe, white miso cream and
blackcurrant oil
served with fermented potato waffel

CHOOSE BETWEEN

BAKED HADDOCK
med hazelnut crust, grilled king oyster
mushroom & ponzu fumé

OR

CHERRY GLAZED AND GRILLED
MONKFISH +60,-
with cherryteriaki, Swiss chard & ginger

MISO BAKED APPLE
with almond crumble and blackberry
sorbet

ADD ON
DANISH CHEESES +200,-
with red wine poached pear, compote &
sesame digestives