

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

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

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

FIG LEAF PARFAIT 'MÆLKESNITTE'
with late summer berries

ADD ON +200,-
DANISH CHEESES
med apple- thyme 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

VENISON TATARE
with trout-roe, white miso cream and
blackcurrant oil
served with fermented potato waffle

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

FIG LEAF PARFAIT 'MÆLKESNITTE'
with late summer berries

ADD ON +200,-
DANISH CHEESES
med apple- thyme compote & sesame
digestives