



WELCOME TO EVENING

The kitchen's curated journey through sea, forest and field.

You choose the pace – we take care of the flavours.

OTTILIA'S EVENING 495,- 3-COURSE SIGNATURE MENU

- WINE PARING 3-GLASS 395,-

GRILLED CALAVO NERO
roasted cauliflower and cauliflower puree,
with salted Mirabelle plums, Søtoftes
Søbo- cheese and pumpkin seed

CHOOSE BETWEEN:

BAKED HADDOCK

med hazelnut crust, grilled king oyster
mushroom and ponzu fumé

OR

GRILLED MONKFISH +60,-
with cherry teriaki, endive and
pickled ginger

MISO BAKED APPLE
with almond crumble and lemon-thyme
icecream

ADD ON: +200,-

DANISH CHEESE PLATE

with red wine poached pear, and
sesamedigestives

PAULA'S EVENING 645,- 5-COURSE SIGNATURE MENU

- WINE PARING 5-GLASS 595,-

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

GRILLED CALAVO NERO

roasted cauliflower and cauliflower puree,
with salted Mirabelle plums, Søtoftes Søbo-
cheese and pumpkin seed

FALLOW DEER TARTARE

soy cured egg yolk, brown butter emulsion
and pickled mustard seeds with a venison fat
waffle

CHOOSE BETWEEN:

BAKED HADDOCK

med hazelnut parsley crust, grilled king
oyster mushroom and ponzu fumé

OR

GRILLED MONKFISH +60,-
with cherry teriaki, endive and pickled
ginger

MISO BAKED APPLE

with almond crumble and lemon-thyme
icecream

ADD ON: +200,-

DANISH CHEESE PLATE

with red wine poached pear, and sesame
digestives

SNACKS

LANGOUSTINE TATARE served in shiso leaf with cucumber	65,-
RØMØ OYSTERS with pickled fennel, chili and citrus	70,-
GOUGÈRES with fyrårns cheese and duck ham	50,-
PAULAS SHOKUPAN BREAD with miso and havgus cheese	65,-
ALL SNACKS AND BREAD	200,-

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,-

CELERIAC KEBAB

with celeriac- and hazelnut cream, pickled courgette and cheese.

195,-

Add on 10 gram Antonius kaviar 125,-

GRILLET CALAVO NERO

roasted cauliflower and cauliflower puree, with salted Mirabelle
plums, søtøftes søbo and pumpkin seed

160,-

FALLOW DEER TARTARE

soy cured egg yolk, brown butter emulsion and pickled mustard seeds
with a venison fat waffle

225,-

CHERRY GLAZED AND GRILLED MONKFISH

with cherryteriaki, endive and pickled 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 lemon-thyme icecream

130,-

HONEY ICECREAM

With fermented pine cones and cognac with puffed barley

150,-

