*Paula Jacobsen (f. 7. august 1890 - d. 29. maj 1981) Yngste datter af Carl og Ottilia Jacobsen*




# WELCOME TO YOUR 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,-

BRUSSELS SPROUTS
hot honey, chestnuts and pine oil with hyrde cheese

**CHOOSE BETWEEN:**

RED FISH
fish and mushroom mousseline en croute with confit Hokkaido pumpkin, and a fish fumet made with kefir and rosemary

*OR*

MALLARD DUCK 100,-
comfit leg, grilled endive, soy, pink pepper and pistachio and game sauce

MISO BAKED APPLE
with almond crumble and lemon-thyme icecream

## PAULA'S EVENING 645,-

5-COURSE SIGNATURE MENU

– WINE PARING 5-GLASS 595,-

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

BRUSSELS SPROUTS
hot honey, chestnuts and pine oil with hyrde cheese

FALLOW DEER TARTARE
soy cured egg yolk, brown butter emulation and pickled mustard seeds with a venison fat waffle

**CHOOSE BETWEEN:**

RED FISH
fish and mushroom mousseline en croute with confit Hokkaido pumpkin,
and a fish fumet made with kefir and rosemary

*OR*

MALLARD DUCK 100,-
comfit leg, grilled endive, soy, pink pepper and pistachio and game sauce

MISO BAKED APPLE
with almond crumble and lemon-thyme icecream

**ADD ON:**
DANISH CHEESE PLATE
with red wine poached pear, and sesame digestives
200 ,-

### SNACKS

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| CRISPY NORI roasted mussel cream and ramson capers | 35,- |
| RØMØ OYSTERS with pickled fennel, chili and citrus | 65,- |
| POTATO TARTLET, trout roe and cep powder | 35,- |
| PAULAS SHOKUPAN BREAD with miso and havgus cheese | 65,- |
| ALL SNACKS AND BREAD | 200,- |

### BUBBLES

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|---|---|
| NV Robert Barbichon Blanc de Blanc - Champagne | 240,- |
| 2023 Amélie & Charles Sparr Cremant "Celebration" - Alsace | 150,- |
| NV Infinitea Sparkling Black tea | 95,- |

# MENU

## À LA CARTE - AS YOU WISH

GRILLED HIRAMASA
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,-

BRUSSELS SPROUTS
hot honey, chestnuts and pine oil with hyrde cheese
160,-

FALLOW DEER TARTARE
soy cured egg yolk, brown butter emulation and pickled mustard seeds
with a venison fat waffle
225,-

MALLARD DUCK
comfit leg, grilled endive, soy, pink pepper and pistachio and game sauce
400.-

RED FISH
fish and mushroom mousseline en croute with confit Hokkaido pumpkin,
and a fish fumet made with kefir and rosemary
300,-

DANISH CHEESE PLATE
with 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,-







