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,-

SAKE PICKLED HERRING
with orange, togarashi and shallot with dill

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

CONFIT WILD BOAR TERRINE
apple and long pepper jelly with homemade brioche

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

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

NV Robert Barbichon Reserve 4 Cepages brut - Champagne	240,-
2023 Amélie & Charles Sparr Cremant "Celebration" - Alsace	150,-
NV Infinitea Sparkling Black tea	95,-

MENU

À LA CARTE - AS YOU WISH

SAKE PICKLED HERRING
with orange, togarashi and shallot with dill
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,-

CONFIT WILD BOAR TERRINE
apple and long pepper jelly with homemade brioche
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,-





