

# Ancestrale

## the Ancestrale menu

5 dish "chef's choice"  
375

## wine pairing

4 glasses  
375

### **snacks**

green olives	45
fermented vegetables & sunflower dip	55
dip from roe with "knækbrød"	65
sourdough bread & whipped butter	35

### **small dishes**

cucumber, leeks, chive flowers	85
new potatoes, mushroom, lovage	100
swiss chard, shrimps, garlic	95
hake, fennel, spinach	120

### **desserts**

cheese, hazelnuts, brown butter	95
rhubarb, yoghurt, dild	85



We believe in good produce. Many restaurants talk about this, so for us it specifically means organic sustainably produced local foods, and where the farmer is paid properly for the quality they have put their heart and money in creating.