

# Ancestrale

We believe in good produce.

Many restaurants talk about this and mean different things. For us it specifically means organic sustainably produced local foods in season, and where farmers are paid properly for the quality they have put their heart and money in creating.

Oehlenslægersgade 12, st.th  
Monday-Saturday 5.30-00.00



**90-100% økologi**

***the full Ancestrale experience***

snack  
sourdough bread & whipped butter

mahogany clam, pickled rhubarb, apple  
solist potato, buttermilk, oil from white asparagus

*( add 5g "gold selection" caviar +120 )*

beets, mushroom, sar  
redfish, burnt cream, celeriac

parsnip ice cream, caramel

***pr. person 395***

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*glass of bubbles*  
100

*wine pairing of 4 glasses*  
375

*pour over coffee / tea*  
40

Please inform the staff in case of any allergies before ordering

### ***snacks***

olives

45

fermented vegetables w/ dip

60

mackerel & crisp

65

sourdough bread & whipped butter

35

### ***a la carte***

solist potato, buttermilk, oil from white asparagus

*( add 5g "gold selection" caviar +120 )*

95

beets, mushroom, sar

95

redfish, burnt cream, celeriac

120

cheese, hazelnuts, brown butter

95

parsnip ice cream, caramel

90