

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

our seasonal menu

snack
sourdough bread & whipped butter
potato, danish hiramasa, gremolata
onion broth, pinto beans, brown butter
oyster mushroom, cured egg yolk, preserved cauliflower
pollack, yellow beets, smoked blanquette sauce
pearl barley and chamomile ice cream, crispy meringue

pr. person 395

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

potato, danish hiramasa, gremolata

110

onion broth, pinto beans, brown butter

95

oyster mushroom, cured egg yolk, preserved cauliflower

110

pollack, yellow beets, smoked blanquette sauce

130

cheese, hazelnuts, brown butter

95

pearl barley and chamomile ice cream, crispy meringue

95