

seasonal menu - 5 courses

chef's choice

400,-

wine pairing 4 glasses

375,-

wines by the glass from 80,-

get a recommendation from your waiter

wines by the bottle from 350,-

ask for the list or get a recommendation

snacks

olives 45,-

lightly pickled vegetables with dip 60,-

mackerel rillette with "knækbrød" 65,-

bread from sourdough & whipped butter 35,-

a la carte

salted pike perch, kohlrabi, lovage 120,-

green asparagus, parsley, garlic 110,-

ricotta gnocchi, hay cheese sauce, mushrooms 110,-

glazed ling, buckwheat "risotto", herb 140,-

aged cheese, hazelnuts, brown butter 95,-

sorrel ice cream, rhubarb, crisp 100,-

Oehlenslægersgade 12, st.th
Mandag-lørdag 17.30-24.00



90-100% økologi

Ancestrale

cocktails our way

negroni 95,-

clarified milkpunch 95,-

fruit orchard old fashioned 95,-

gin & tonic 95,-

pour over coffee from prolog 45,-

te from sing tehus 45,-

avec / digestif from 65,-

In a building from 1888, with the original "apothecary" ceiling, this is where we reside. Our menu consists of organic produce from local farmers and fish from sustainable fishing methods. The vegetables from the season dictates, we use a smaller amount of fish, and we have omitted meat from the menu.

We love organic produce and responsible production of food, we have thus decided to become organic certified.

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