

Ancestrale

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.

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



90-100% økologi

menu from the season

our seasonal menu is a shared 5 course experience showcasing our passion for local, organic produce & seafood. a selection of creations from our chef.

must be selected by the whole table

pr. person 400

cheese serving

95

dessert

100

wine pairing

400

Please inform the staff in case of any allergies before ordering

a la carte

oysters, rose & currant leaf (2 pcs) 85

blue mussel escabeche, crostini 120

baby lettuce salad, yeast sabayon 130

danish trout, fennel, baked shallot 150

ricotta gnocchi, peas, toasted buckwheat 180

mackerel, sour whey glaze, roe 200

lighthouse cheese, hazelnut, brown butter 95

'koløkke' soft cheese, rhubarb compot, honeycomb 95

green mirabelle ice cream, pine, lemon balm 100

wine by the glass

talk to us

wine by the bottle

ask for the wine list

cocktails 95

clarified milk punch
'frugthave' old fashioned
negroni
gin & tonic

non-alcoholic

kombucha 65
apple juice 50

pour over coffee / tea
40

sweet wine
85

digestif
from 65