

Ancestrale

We believe that as a restaurant we are defined by our produce and the marks we leave on the environment around us.

Through the last seven years we have build close connections to the utmost ambitious small danish producers of fresh fish and vegetables, guaranteeing organics and good ethics to both produce and people.

To contribute to more transparency we have chosen to become certified with the organic cuisine label in gold.



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



90-100% økologi

seasonal menu

get an experience of our creativity and values
with 5 servings representing our passion
for local, organic vegetables and fish

brown crab toast, chives, fermented fennel

cured pollack, pickled wild rose, pumpkin sauce

celeriac tempura, mushroom xo, fresh mushroom

haddock, parsley sauce, herbs

choux craquelin, hay ice cream, 68% chocolate

menu 450
wine pairing 450

prices are per person incl. bread
menu must be ordered by the whole table
please inform the staff before ordering if you have any allergies

a la carte

oysters, horseradish granita & parsley oil (2 pcs) 95

fermented carrots & sunflower dip 85

sourdough bread & whipped butter 55

brown crab toast, chives, fermented fennel 125

cured pollack, pickled wild rose, pumpkin sauce 120

celeriac tempura, mushroom xo, fresh mushroom 110

haddock, parsley sauce, herbs 145

lighthouse cheese, hazelnuts & browned butter 95

choux craquelin, hay ice cream, 68% chocolate 120

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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