

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

romaine, celeriac butter & pickles

mackerel, dashi & turnip

asparagus, confit garlic & bottarga

hake, butter sauce & red romaine

strawberries, honey ice cream
& tarragon

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

seasonal veggies & sunflower dip 85

sourdough bread & whipped butter 55



romaine, celeriac butter & pickles 110

mackerel, dashi & turnip 120

asparagus, confit garlic & bottarga 95

hake, butter sauce & red romaine 160



lighthouse cheese, hazelnuts & browned butter 95

strawberries, honey ice cream & tarragon 95

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