

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

smoked pike perch, cracker & preserves

mushroom paté, berries & mustard greens

violet cabbage, apple/walnut sauce & yoghurt

confit plaice, potatoes & green kale

cardamom ice cream, plums & waffle

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

smoked pike perch, cracker & preserves 120

mushroom paté, berries & mustard greens 120

violet cabbage, apple/walnut sauce & yoghurt 100

confit plaice, potatoes & green kale 170

lighthouse cheese, hazelnuts & browned butter 95

cardamom ice cream, plums & waffle 100

sorrel ice cream, walnuts, rape seed oil 120

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wine by the glass

talk to us

wine by the bottle

ask for the wine list

cocktails 110

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

non-alcoholic

kombucha 65

apple juice 50

pour over coffee / tea

45

sweet wine

85

digestif

from 65