

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

cold smoked pike perch, cracker & preserves

egg custard, blue oyster mushrooms
& chewy beets

sunchokes, green tomato salsa & garlic aioli

steamed haddock, spaetzle & 'fisherman's' sauce

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

cold smoked pike perch, cracker & preserves 120

egg custard, blue oyster mushrooms & chewy beets 130

sunchokes, green tomato salsa & garlic aioli 100

steamed haddock, spaetzle & 'fisherman's' sauce 160

lighthouse cheese, hazelnuts & browned butter 95

cardamom ice cream, plums & waffle 100

sorrel ice cream, apple & walnut 120

please inform the staff before ordering if you have any allergies