

# 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) cured mackerel, Danish kombu dashi & pickled fennel

chard, yoghurt & preserved cherries

Danish new potatoes, vin jaune sabayon & toasted yeast

pollock, green kale & white asparagus sauce

creme fraiche ice cream, rhubarb & malt tuile



*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 & granita (2 pcs) 95

seasonal veggies & sunflower dip 85

brioche buns, kimchi & cheese (2pcs) 75

sourdough bread & whipped butter 55

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(cold) cured mackerel, Danish kombu dashi & pickled fennel 120

chard, yoghurt & preserved cherries 120

Danish new potatoes, vin jaune sabayon & toasted yeast 100

potato gnocchi, fermented tomato & walnut 140

pollock, green kale & white asparagus sauce 170

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lighthouse cheese, hazelnuts & browned butter 95

waffle ice cream, crumble & redcurrants 90

rhubarb sorbet & meringue 90

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**wine by the glass**

talk to us

**wine by the bottle**

ask for the wine list

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**cocktails 110**

clarified milk punch

'frugthave' old fashioned

negroni

gin & tonic

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**non-alcoholic**

kombucha 65

apple juice 50

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pour over coffee / tea

45

sweet wine

85

digestif

from 65