

Ancestrale

fried milkbread buns with chutney & smoked cheese 2 pcs 85

pickled beets & sunflower seed dip 85

housemade sourdough bread & salted butter 55

Tasting Menu 475

5 dishes chosen by the chef, cooked the way we like to eat.

We kindly ask that all guests at the table join.

optional wine pairing 4 glasses 470

red beets, creme fraiche & gooseberries 130

potatoes, mussels & sauce sabayonne 130

violet cabbage, squid confit & velouté sauce 160

potato gnocchi, sauerkraut, onion sauce 180

haddock, celeriac & black garlic 190

lighthouse cheese, hazelnut & brown butter 95

pear sorbet, cream parfait & caramel 90

“berliner”, apple caramel & goats milk ice cream 100

petit four, 3 varieties 65



We work closely with small organic producers in Denmark.
These are some of the ones we're cooking with right now.

kiselgården // vegetables

thise // dairy & cheese

funga farm // mushrooms

aurion // flour

fiskerikajen // wild caught fish

kysøko // fruits & berries

malmö chokladfabrik // chocolate