

Sharing menu

FOUR COURSES · FOR THE WHOLE TABLE · FROM 17.00

FIRST COURSE

Radicchio and Castelfranco

Feta · caper berries · radish · toasted pistachios · wild rose vinaigrette

Papadum

Spinach · cavolo nero · gooseberries · tarragon

Croustade

Hand-picked crab · salted lemon · bronze fennel

Truffle arancini

Saffron · aged Comté · black truffle

SECOND COURSE

Langoustine tempura

Sauce Américaine · piment d'Espelette · lemon

Sea bass ceviche

Hibiscus · grapes · olive oil

THIRD COURSE

Veal roasted pink

Grilled broccolini · carrot purée · confit borettane onions · long pepper sauce

FOURTH COURSE

Fig

Madeira · olive ice cream · ricotta cream · pistachio

525 kr. per person

With wine pairing 975 kr. per person · Dish substitutions 45 kr. per dish

PLEASE ASK OUR TEAM ABOUT ALLERGENS AND DIETARY REQUIREMENTS