



evening/ **aften.**

lago.
lakeside restaurant & natural wine bar,
sommer 2022 / 16:00 - 24:00, køkken 17:00 - 22:00

menu:

4 retter;

fiske velouté / sommer gulerødder / torsk / jordbær 435,-
fish soup / summer carrots / cod / strawberries

vinparring:
/wine pairing

flydende tilbehør til hver ret 395,-
liquid accompaniment for each dish

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a la carte:

øster - mignonette - sort peber 35,- per piece
oyster - mignonette - black pepper

brød - ricotta - olivenolie 40,-
bread - ricotta - olive oil

sprøde kikærter / oliven 25,- /45,-
crispy chickpeas / olives

coppa / bresaola / skinke / lidt af hvert 115,- /135,- /125,- / 125,-
coppa / bresaola / ham / a little bit of each

grillet torskeshoved 135,-
grilled cod head

knust agurk - bagna cauda - syltet chili - dild 85,-
cucumber smash - bagna cauda - picked chilli - dill

fiske velouté - soufflé - nye danske ærter 95,-
fish soup - soufflé - new danish peas

sommer gulerødder - fermenteret gulerodssaft - sukkulenter 95,-
summer carrots - fermented carrot juice - succulents

torsk - sauce piment - courgette 175,-
cod - sauce piment - zucchini

bagt brillat savarin ost - brød - brændt fersken 175,-
baked brillat savarin cheese - bread - burned peach

dessert:

ost 1/ 3/ 6 - jordskokke kiks - søde nødder 95,- /165,- /270,-
cheese - sunchoke crackers - sweet nuts

rabarber - sort sesam - mandelcreme - ricotta is 85,-
rhubarb - black pepper - almond cream - ricotta ice cream

jordbær fra permatopia - flødeskum - sort lime 85,-
strawberries from permatopia - whipped cream - black lime

flødekarameller 25,-
caramel candies

vin - bar;

inspirations by the glass,

these are our suggestions - other wines can be served by the glass too, don't hesitate to ask us!

<u>bobler:</u> /sparkling	2020 Médol Selecció Ancestral, Celler 9+ Catalonia, Spain	85,- /425,-
	2017 Pet'Nat, Angels' Kitchen Lyaskovets, Bulgaria	110,- /520,-
	NV Original, Henri Dosnon Champagne, France	145,- /695,-
<u>hvid:</u> /white	2021 Cuvée de La Montagnère, Mas d'Intras Ardèche, France	65,- /325,-
	2020 Cuvée Weiss, Bergkloster Rheinhessen, Germany	85,- /425,-
	2021 Gwin Evan, Domaine du Haut-Planty Muscadet, France	95,- /475,-
	2016 Autrement, Jérôme Arnoux Jura, France	125,- /625,-
<u>orange:</u>	2020 Tino 5, Robb de Matt Campania, Italy	95,- /475,-
	2021 l'Heure Dorée, Du Vin aux Liens Alsace, France	110,- /535,-
<u>rosé:</u>	2020 Naked Rosé, Weingut Heinrich Burgenland, Austria	75,- /375,-
	2021 Rosato, La Villana Lazio, Italy	95,- /525,-
<u>rød:</u> /red	2020 Foxy Lady, Weingut Leiner Pfalz, Germany	95,- /525,-
	2020 C'est Bien Comme Ça, Mas de Janiny Languedoc-Roussillon, France	65,- /325,-
	2021 Hautes-Cotes de Beaune, Chapuis & Chapuis Bourgogne, France	135,- /575,-
	2016 La Milla, Borgatta Piemonte, Italy	120,- /625,-
<u>0%:</u> non-alco	Muri/Arensbak - danske fermenterede vin alternativer danish fermented wine alternatives	65,- /325,-

oversigt over kælderen i separat kort.

overview of the cellar wine in separate folder.

<u>cocktails:</u>	gin and tonic	95,-
	Isd gin - oh deer! tonic	
	white spritz	95,-
	Isd gin - ellenor elderflower liqueur - white vermouth	
	is that you paloma?	100,-
	ocho tequila - citrus - blood orange	
	yuzupolitan	110,-
Isd gin - yuzu liqueur - cocchi rosa		
lago ice tea	100,-	
ocho tequila - rom - Isd vodka - Isd gin - chinotto		
negroni	100,-	
muz vermouth natural - amaro - Isd gin - bitters		
<u>avecs:</u>	Homemade Snaipse	45,-
	Lago Lab, Copenhagen	
	Chartreuse Verte /liqueur	45,-
	Grenoble, France	
	Monastery /aquavit	65,-
	Nordisk Brænderi, Denmark	
	Apros /white vermouth	80,-
	Schwarzwald, Baden, Germany	
	Burn For Me /rum	85,-
	Phantom Spirits, Denmark	
	Electric Mud /rum	85,-
	Phantom Spirits, Denmark	
	Clairin Vaval /rhum agricole	90,-
Fritz Vaval, Haiti		
Encantado /mezcal artesanal	90,-	
Santiago Matatlán, Mexico		
Mango Groove /eau de vie	85,-	
Phantom Spirits, Brazil & Denmark		
Æblebrændevin /eau de vie	90,-	
Nordisk Brænderi, Denmark		
Marc du Jura /eau de vie	110,-	
Domaine Labet, Jura, France		
Ærø Standard Issue /whisky	125,-	
Ærø, Denmark		
<u>øl:</u> beer 0.4L	Bajeur /pils on tap 0.4L	45,-
	Depanneur, Copenhagen	
	Solstrejf /neipa on tap 0.4L	45,-
Depanneur, Copenhagen		
Kintsugi /session ipa can 0.44L	60,-	
Slowburn, Hvidovre, Denmark.		

n.a.b.;

<u>sodavand:</u> sodas	limonata /citron lemon soda	35,-
	aranciata rossa /blodappelsin blood orange soda	35,-
	chinotto /citrus med urter herbal citrus soda ~ økologisk siciliansk sodavand, Depanneur, Copenhagen.	35,-
<u>kaffeine:</u>	espresso	30,-
	cortado	35,-
	americano	35,-
	cappucino	40,-
	latte	40,-
	flat white	40,-
	ice coffee	45,-
<u>te:</u> tea	tea of the day	35,-



lunch/ frokost.

lago.
lakeside restaurant & natural wine bar,
sommer 2022 / 11:30 - 15:00, køkken 12:00 - 14:00

a la carté:

øster - mignonette - sort peber 35,- per piece
oyster - mignonette - black pepper

sprøde kikærter 25,-
crispy chickpeas

hvid kimchi 35,-
white kimchi

oliven 45,-
olives

brød - ricotta - olivenolie 40,-
bread - ricotta - olive oil

coppa / bresaola / skinke / lidt af hvert 115,- /135,- /125,- / 125,-
coppa / bresaola / ham / a little bit of each

pil selv rejer - citron mayonnaise - brød 125,-
whole shrimps - lemon mayonnaise - bread

knust agurk - bagna cauda - syltet chili - dild 85,-
cucumber smash - bagna cauda - pickled chilli - dill

fiske velouté - soufflé - nye danske ærter 95,-
fish soup - soufflé - new danish peas

rødbeder - kirsebær - hybenrose 95,-
beetroots - cherry - rosehip

bagt brillat savarin ost - brød - brøndt fersken 175,-
baked brillat savarin cheese - bread - browned peaches

dessert:

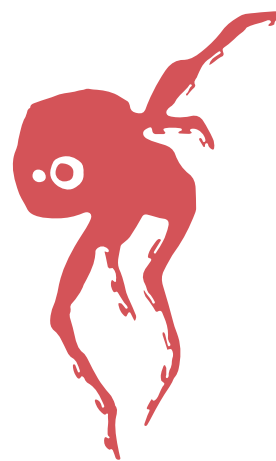
ost 1/ 3/ 6 - jordkokke kiks - søde nodder 95,- /165,- /270,-
cheese - sunchoke crackers - sweet nuts

rabarber - sort sesam - mandelcreme - ricotta is 85,-
rhubarb - black pepper - almond cream - ricotta ice cream

hyldeblomst beignet - ricotta is - sesame olie 125,-
elderflower beignet - ricotta ice cream - sesame oil

flødekarameller 25,-
caramel candies

vin - bar;



lago.
lakeside restaurant & natural wine bar,
sømmers 2022 / 16:00 - 24:00, køkken 17:00 - 22:00



<u>menu:</u>	4 retter;	
	fiske velouté / gulerødder / torsk / jordbær	435,-
	fish soup / carrots / cod / rhubarb	
<u>vinparring:</u> /wine pairing	flydende tilbehør til hver ret	395,-
	liquid accompaniment for each dish	
	...	
<u>a la carté:</u>	øster - mignonette - sort peber	35,- per piece
	oyster - mignonette - black pepper	
	brød - ricotta - olivenolie	40,-
	bread - ricotta - olive oil	
	sprøde kikærter / oliven	25,- /45,-
	crispy chickpeas / olives	
	coppa / bresaola / skinke / lidt af hvert	115,- /135,- /125,- / 125,-
	coppa / bresaola / ham / a little bit of each	
	grillet torskehoved	135,-
	grilled cod head	
	knust agurk - bagna cauda - syltet chili - dild	85,-
	cucumber smash - bagna cauda - picked chilli - dill	
	fiske velouté - soufflé - nye danske ærter	95,-
	fish soup - soufflé - new danish peas	
	nye gulerødder - fermenteret gulerodssaft - saftplanter	95,-
	new carrots - fermented carrot jus - edible succulents	
	torsk - sauce piment - courgette	175,-
	cod - sauce piment - zucchini	
	bagt brillat savarin ost - brød - brændt fersken	175,-
	baked brillat savarin cheese - bread - burned peach	
<u>dessert:</u>	ost 1/ 3/ 6 - jordskokke kiks - søde nodder	95,- /165,- /270,-
	cheese - sunchoke crackers - sweet nuts	
	rabarber - sort sesam - mandelcreme - ricotta is	85,-
	rhubarb - black pepper - almond cream - ricotta ice cream	
	jordbær fra permatopia - flødeskum - sort lime	85,-
	strawberry from permatopia - whipped cream - black lime	
	flødekarameller	25,-
	caramel candies	