

wine by glass:

sparkling:

2022 Mea Rosé Pet' Nat, Matic Wines 85,- /395,-
Stajerska, Slovenia. Blaufränkisch.

NV Elégance Brut Nature, Jérôme Arnoux 115,- /535,-
Jura, France. Chardonnay and Pinot Noir.

white:

2022 Matousé, Alexis Houdon 95,- /455,-
Loire, France. Sauvignon Blanc.

2021 Furmint, Bott-Frigyes 115,- /535,-
Južnoslovenská, Slovakia. Furmint.

2019 Chantemerle, Jérôme Arnoux 125,- /595,-
Jura, France. Chardonnay.

orange:

2022 Cuvée Weiss, Bergkloster 95,- /455,-
Rheinhessen, Germany. Field blend.

rosé:

2021 Naked, Heinrich 75,- /355,-
Burgenland, Austria. Blaufränkisch.

red:

2020 Vino di Tutti, Terre Vive 75,- /355,-
Piemonte, Italy. Barbera.

2022 Mavro Kalavrytino Natur, Tetramythos Wines 95,- /455,-
Peloponnese, Greece. Black of Kalavryta.

2020 Sans Ordance, Domaine du Temps 105,- /495,-
Languedoc, France. Cabernet Sauvignon and Merlot.

a **lunch menu.**

12:00 - 15:30.

sentinelles oysters:

per piece 45,-

lago vineddike

red onions - black pepper - in-house vinegar

blomme

plum - scotch bonnet

hvide asparges

white asparagus vinegar - pickled daikon - cream

snacks:

gougère

ham - sauerkraut - herb cream

per piece 45,-

muslingetærte

mussels escabeche tart - celery - green bell peppers - lovage

per piece 45,-

chicharrón

annatto dip - black lime - gochugaru

65,-

brød med ricotta

bread - ricotta cream - olive oil - citrus salt

40,-

oliven

olives marinated in citrus and herbs

45,-

mandler

roasted marcona almonds - salt and vinegar

45,-

ostefest

5 cheeses - preserved apricot

175,-

charcuterifest

charcuterie - pickled beach mustard

175,-

3-course chef's choice

345,-

lunch menu

with bread and ricotta on the side

~ vælges af hele bordet / served to the entire table

dishes:

terriner

pork neck - pistacchios - pickles

125,-

omelette

eggs - ham - cheese - toasted bread

125,-

lago smørrebrød du jour

open sandwich of the day - ask staff about options

135,-

rørt tartar

beef tartar - cognac - herbs - pickles

135,-

bangers & mash

morcilla - potato purée - mustard - herb salad

145,-

jordskok

confit sunchokes - pickled elderflower - cashews - lemon balm

195,-

torske hoved

grilled codhead - gem lettuce - smoked blanquette with trout roe

215,-

rib-eye steak

gem lettuce - sourdough vegemite sauce

395,-

dessert:

ricotta is

ricotta ice cream - sponge cake - preserved rhubarb and lemon

95,-

Please let us know of any dietary restrictions and we will take care of you!

an **evening** menu.

17:00 - 22:00.

5-course seasonal menu:

brødkarse suppe

watercress - onions - potatoes - chicken stock

tartar

raw beef - red grapefruit - almonds - langoustine oil

østershatte

oyster mushrooms - snails - black kale - parsley sauce

jordskok

artichokes - pork belly - pickled elderflower - lemon balm

ricotta is

ricotta ice cream - sponge cake - preserved rhubarb and lemon

7-course extended menu includes:

amuse-bouche and cheese

chef's choice

february 2024.

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lago vineddike

red onions - black pepper - in-house vinegar

blomme

plum - scotch bonnet

hvide asparges

white asparagus vinegar - pickled daikon - cream

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45,-

ostefest

5 cheeses - preserved apricot

175,-

charcuterifest

charcuterie - pickled beach mustard

175,-

5-course seasonal menu

with bread and ricotta on the side

~ vælges af hele bordet / served to the entire table

495,-

wine pairing /5 glasses

495,-

7-course extended menu

with bread and ricotta on the side

~ vælges af hele bordet / served to the entire table

695,-

extended wine pairing /6 glasses

595,-

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a'la carte dishes:

jordskok

jerusalem artichokes - pickled elderflower - cashews - lemon balm

195,-

torske hoved

grilled cod head - gem lettuce - smoked blanquette with trout roe

215,-

rib-eye steak

gem lettuce - sourdough vegemite sauce

395,-

dessert:

ricotta is

ricotta ice cream - sponge cake - preserved rhubarb and lemon

95,-