

# LAGO

evening menu.

Lunch 12.00 - 15.00

Restaurent & bar 17.00 - 24.00

Thursday - Saturday

## Snacks

Østers - Sentinelle Oysters - Sentinelle 3/6/12 stk/ pcs	130,-/ 250,-/ 450,-
Rødvins syltet rød løg, sort peber Red wine pickled red onions, black pepper	
Kinaradise, hvid asparges fløde, sesamolie Daikon, white asparagus cream, sesame oil	
Blomme & scotch bonnet hot sauce Plum & scotch bonnet hot sauce	
Brød Bread & ricotta creme	45,-
Oliven Olives	45,-
Mandler Almonds	45,-
Glaskål, agurk, rygeost Kohlrabi, cucumber, smoked fresh cheese	45,-
Ost 3 stk / 5 stk Cheese 3pcs / 5 pcs	115,- / 175,-

LAGO: Where green cuisine meets the taste of land and sea. Experience Danish gastronomy in harmony with nature, from vibrant plant-based dishes to juicy meats and fresh-caught fish. We embrace a no-waste culture, and honor the beauty of our surroundings, here at Lago.

## Dishes

Cremet fiskesuppe, grillet ærtebælg olie Fish fumé, grilled pea pod oil	70,-
Svampe bouillon Mushroom broth	70,-
Champignon, brunet smør, jordnødder, parmesan Button mushrooms, brown butter, peanuts, parmesan	95,-
Solsikke risotto, broccoli, basilikum, sort hvidløg Sunflower risotto, broccoli, cottage cheese, black garlic	130,-
Oksetatar, mandler, jomfruhummer olie, chili Beef tartare, almonds, langoustine oil, chili	140,-
Portobello svampe, X.O, urter Portobello, X.O, herbs	140,-
Gulerod, syltet hyldeblomst, cashewnødder, boghvede Carrot, pickled elderflower, cashews, buckwheat	170,-
Blæksprutte, østershatte, citrus, røget fløde Squid, oyster mushrooms, citrus, smoked cream	200,-
Nyretapper, pistacie, stegt salat Onglet, pistachio, fried lettuce	250,-
Grillet torskehoved, nye kartofler, blanquette med ørredrogn Grilled cod head & collar, new potatoes, blanquette sauce with trout roe	250,-
Rib-eye steak, nye kartofler, sauce på gammelt brød og brændt smør Rib-eye steak, new potatoes, sauce on stale bread and burned butter	350,-
Ricotta is creme, kandiseret citron, olivenolie Ricotta ice cream, candied lemon, olive oil	95,-
Appelsin sorbet, mørk chokolade, chili Orange sorbet, dark chocolate, chili	95,-
Pastinak panna cotta, hasselnødder, kaffe Parsnip panna cotta, hazelnuts, coffee	95,-
Køkkenet bestemmer (4 retter) Chefs choice (4 dishes)	500,-