

Snacks

Østers - Sentinelle 130,- / 250,- / 450,-
Oysters - Sentinelle
3 / 6 / 12 stk / pcs

Rødvins syltet rødløg, sort peber
Red wine pickled red onions, black pepper

Fermenteret tomat, bladselleri, olivenolie
Fermented tomato, celery, olive oil

Blomme & scotch bonnet hot sauce
Plum & scotch bonnet hot sauce

Brød 45,-
Bread & ricotta creme

Oliven 45,-
Olives

Mandler 45,-
Almonds

Glaskål, agurk, rygeost 45,-
Kohlrabi, cucumber, smoked fresh cheese

Ost 3 stk / 5 stk 115,- / 175,-
Cheese 3 pcs / 5 pcs

Frokost 12.00 - 15.30

Cremet fiskesuppe, grillet ærtebælg olie 70,-
Fish fumé, grilled pea pod oil

Svampe bouillon 70,-
Mushroom broth

Hvide asparges, rimmet torsk, agurk, peberrod 120,-
White asparagus, cured cod, cucumber, horseradish

Rå okse, cherrytomat, hasselnød, cognac mayonnaise 130,-
Raw beef, cherry tomatoes, hazelnuts, cognac mayonnaise

Solsikke risotto, broccoli, basilikum, sort hvidløg 130,-
Sunflower risotto, broccoli, cottage cheese, black garlic

Grønne asparges, padrons, ærter, 150,-
fermenteret stikkelsbær, trøffelpure
Green asparagus, padrons, peas,
fermented gooseberries, truffle pure

Dagens Lago "smørrebrød" 150,-
Lago's open faced sandwich of the day

Morci'Pan 110,-
Blood sausage, bell peppers, charred parsley in a bun

Rib-eye steak, nye kartofler, 350,-
sauce på gammelt brød og brændt smør
Rib-eye steak, new potatoes,
sauce on stale bread and burned butter

Ricotta is creme, kandiseret citron, olivenolie 95,-
Ricotta ice cream, candied lemon, olive oil

Appelsin sorbet, mørk chokolade, chili 95,-
Orange sorbet, dark chocolate, chili

Køkkenet bestemmer (3 retter) 350,-
Chefs choice (3 dishes)

LAGO

Tuesday - Saturday, from 12.00-24.00
book your table at lagolago.dk

Aften 17.00 - 22.00

Crement fiskesuppe, grillet ærtebælg olie 70,-
Fish fumé, grilled pea pod oil

Svampe bouillon 70,-
Mushroom broth

Hvide asparges, rimmet torsk, agurk, peberrod 120,-
White asparagus, cured cod, cucumber, horseradish

Rå okse, cherrytomat, hasselnød, cognac mayonnaise 130,-
Raw beef, cherry tomatoes, hazelnuts, cognac mayonnaise

Solsikke risotto, broccoli, basilikum, sort hvidløg 130,-
Sunflower risotto, broccoli, cottage cheese, black garlic

Grønne asparges, padrons, ærter, 150,-
fermenteret stikkelsbær, trøffelpure
Green asparagus, padrons, peas,
fermented gooseberries, truffle pure

Gulerod, syltet hyldeblomst, cashewnødder, boghvede 170,-
Carrot, pickled elderflower, cashews, buckwheat

Blæksprutte, østershatte, citrus, røget fløde 200,-
Squid, oyster mushrooms, citrus, smoked cream

Nyretapper, pistacie, stegt salat 250,-
Onglet, pistachio, fried lettuce

Grillet torskehoved, nye kartofler, 250,-
blanquette med ørredrogn
Grilled cod head & collar,
new potatoes, blanquette sauce with trout roe

Rib-eye steak, nye kartofler 350,-
sauce på gammelt brød og brændt smør
Rib-eye steak, new potatoes
sauce on stale bread and burned butter

Ricotta is creme, kandiseret citron, olivenolie 95,-
Ricotta ice cream, candied lemon, olive oil

Appelsin sorbet, mørk chokolade, chili 95,-
Orange sorbet, dark chocolate, chili

Hvid chokolade, rabarber, abrikossten, estragon 95,-
White chocolate, rhubarb, abricots pits, tarragon

Køkkenet bestemmer (4 retter) 500,-
Chefs choice (4 dishes)

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 honors the beauty of our surroundings, here at Lago.