

## 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	
Fermenteret tomat, peberrod, vodka Fermented tomato, horseradish, vodka	
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 3 pcs / 5 pcs	115,- / 175,-

## Frokost 12.00 - 15.30

Vandmelon gazpacho, gilda pintxo Watermelon gazpacho, gilda pintxo	70,-
Cremet fiskesuppe, grillet ærtebælg olie Fish fumé, grilled peapod oil	80,-
Champignon, brunet smør, jordnødder parmesan Raw button mushrooms, brown butter, peanuts, parmesan	100,-
Solsikke risotto, broccoli, basilikum, sort hvidløg Sunflower risotto, broccoli, cottage cheese, black garlic	130,-
Oksetatar, jomfruhummer olie, pomelo, macadamia Beef tartare, langoustine oil, pomelo, macadamia	140,-
Grønne asparges, padrons, bønner 150,- forårsløg, pistacie, trøffelpure Green asparagus, padrons, beans, spring onions, pistachio, truffle pure	
Zucchini, polenta, cashewnødder, luftig grydere, chili Zucchini, polenta, cashews, airy grydere, chili	160,-
Blæksprutte, østershatte, citrus, røget fløde Squid, oyster mushrooms, citrus, smoked cream	200,-
Rib-eye steak, kartofler 350,- sauce på gammelt brød og brændt smør Rib-eye steak, new potatoe sauce on stale bread and burned butter	
Hvid asparges is, jordbær, hvid chokolade White asparagus ice cream, strawberries, white chocolate	95,-
Hindbær sorbet, mørk chokolade, chili Raspberry sorbet, dark chocolate, chili	95,-
Køkkenet bestemmer (3 retter) Chefs choice (3 dishes)	350,-

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.

# LAGO

Tuesday - Saturday, from 12.00-24.00  
book your table at [lagolago.dk](http://lagolago.dk)

## Aften 17.00 - 22.00

Vandmelon gazpacho, gilda pintxo Watermelon gazpacho, gilda pintxo	70,-
Cremet fiskesuppe, grillet ærtebælg olie Fish fumé, grilled peapod oil	80,-
Champignon, brunet smør, jordnødder parmesan Raw button mushrooms, brown butter, peanuts, parmesan	100,-
Solsikke risotto, broccoli, basilikum, sort hvidløg Sunflower risotto, broccoli, cottage cheese, black garlic	130,-
Oksetatar, jomfruhummer olie, pomelo, macadamia Beef tartare, langoustine oil, pomelo, macadamia	140,-
Okra, padrons, bønner, forårsløg, pistacie, trøffelpure Ocr, padrons, beans, spring onions, pistachio, truffle pure	150,-
Zucchini, polenta, cashewnødder, luftig grydere, chili Zucchini, polenta, cashews, airy grydere, chili	160,-
Blæksprutte, østershatte, citrus, røget fløde Squid, oyster mushrooms, citrus, smoked cream	200,-
Hø bagt blomkål, tahin hollandaise, kamille (min. 20 min) Cauliflower cooked in hay, tahini hollandaise, camomile (min. 20 min)	200,-
Kejserhat, brisler, majs, hindbær King trumpet, sweetbreads, corn, raspberry	230,-
Grillet torskehoved, nye kartofler blanquette med ørredrogn Grilled cod head & collar, new potatoes blanquette sauce with trout roe	250,-
Rib-eye steak, kartofler sauce på gammelt brød og brændt smør Rib-eye steak, potatoes sauce on stale bread and burned butter	350,-
Hvid asparges is, jordbær, hvid chokolade White asparagus ice cream, strawberries, white chocolate	95,-
Hindbær sorbet, mørk chokolade, chili Raspberry sorbet, dark chocolate, chili	95,-
Køkkenet bestemmer (4 retter)	500,-