

# LAGO

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

## 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, peberrod, vodka  
Fermented tomato, horseradish, vodka

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

## Lunch 12.00 - 14.30

Cremet fiskesuppe, grillet ærtebælg olie 80,-  
Fish fumé, grilled peapod oil

Champignon, brunet smør, jordnødder parmesan 100,-  
Raw button mushrooms, brown butter, peanuts, parmesan

Laks, syrnet fløde, spinat 120,-  
Salmon, soured cream, spinach

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

Oksetatar, jomfruhummer olie, pomelo, macadamia 140,-  
Beef tartare, langoustine oil, pomelo, macadamia

Grøn kål, padrons, bønner 150,-  
forårsløg, pistacie, trøffelpure  
Kale, padrons, beans, spring onions, pistachio, truffle pure

Zucchini, polenta, cashewnødder, luftig gruyere, chili 160,-  
Zucchini, polenta, cashews, airy gruyere, chili

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

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, stikkelbær, hvid chokolade 95,-  
White asparagus ice cream, gooseberries, white chocolate

Hindbær sorbet, mørk chokolade, chili 95,-  
Raspberry sorbet, dark chocolate, chili

## Dinner 17.00 - 22.00

Cremet fiskesuppe, grillet ærtebælg olie 80,-  
Fish fumé, grilled peapod oil

Champignon, brunet smør, jordnødder parmesan 100,-  
Raw button mushrooms, brown butter, peanuts, parmesan

Laks, syrnet fløde, spinat 120,-  
Salmon, soured cream, spinach

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

Oksetatar, jomfruhummer olie, pomelo, macadamia 140,-  
Beef tartare, langoustine oil, pomelo, macadamia

Grøn kål, padrons, bønner, forårsløg, pistacie, trøffelpure 150,-  
Kale, padrons, beans, spring onions, pistachio, truffle pure

Zucchini, polenta, cashewnødder, luftig gruyere, chili 160,-  
Zucchini, polenta, cashews, airy gruyere, chili

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

Hø bagt blomkål, tahin hollandaise, kamille 200,-  
(min. 20 min)  
Cauliflower cooked in hay, tahini hollandaise, camomile  
(min. 20 min)

Kalvespidsbryst, sorte trompethatte, tyttebær 240,-  
Brisket, black trumpet mushrooms, lingonberries

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

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

Hvid asparges is, jordbær, hvid chokolade 95,-  
White asparagus ice cream, strawberries, white chocolate

Hindbær sorbet, mørk chokolade, chili 95,-  
Raspberry sorbet, dark chocolate, chili

Frisk gedeost panna cotta, figer, marian, abrikos honning 95,-  
Fresh goat cheese panna cotta, figs, marian, abricot honey

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