

Caviar and vodka

10g Siberian sturgeon caviar from "AROS" in Småland - 200:-
add 4cl ice cold Hven vodka - 100:-

Snacks

Brioche - cream cheese with lemon - lumpfish roe - red onion - dill powder

Tartlett - birdliver cream - hazelnut - raspberry vinegar gelé - fennel seeds

Waffle - black garlic mayonnaise - fermented ramson - beetroot - Skærsild from Arla Unika

Dishes

Glazed and grilled carrot - hot sauce - dill cracker - cheese cream made with Gammel Knas from Arla Unika - raw carrot - grilled cream - dill oil

Confited and grilled pork cheek - orange baked endive - parsnip puré - smoked egg yolk - pistachio - beef glaze with pickled shiitake mushroom

Hitra crab meat - cauliflower - hazelnuts - kohlrabi - fermented green strawberries - pickled kohlrabi - foamy sauce hollandaise with dill

Butter poached saithe - cabbage - shallot - sandelfjord sauce - crispy cabbage from Gyllebo - chives - avruga caviar - walnuts

Home made ravioli with smoked cream cheese - sea buckthorn oil - oysters mushrooms - pumpkin - hazelnuts - foamy sauce made with Arla Unika Havgus

Herb baked veal from Skåne - Jerusalem artichoke puré - fermented spruce - raw and baked Jerusalem artichoke - buttered beef broth

Funnel cake - burned white mold cheese "den hvide dame" - rhubarb and lemon marmalade - frozen and grated blue mold cheese "Høgelundgaard 12"

Pear ice cream - poached pear - thyme oil - sablebreton cookie - vanilla cream - oxalis - cardamom

Browned butter ice cream - almond - chocolate - caramel sauce - Karamelsten from Arla Unika

Coffee candy

Tiny "Sandwich" ice cream - 35:- ask about today's flavoure

1 snacks + 2 dishes + coffee candy 375:-

Wine paring 225:-
(Tuesday, Wednesday, Thursday)

1 snacks + 4 dishes 635:-

Wine paring 425:- Non alcoholic paring 250:-

4 dishes 525:-

Wine paring 425:- Non alcoholic paring 250:-

1 snacks + 5 dishes 745:-

Wine paring 515:- Non alcoholic paring 300:-

If you have any allergies please inform the staff!

Vegetarian or vegan? No problem!