

MENU

SIX FAVOURITES

Halibut - celeriac - green strawberry

Zander - morels - ramson

Yellow beets - trout roe - fennel

Raw beef - whitefish roe - pine

Lamb - carrot - black garlic

Blackberry - sunchoke - tarragon

Per person — 650

Incl. wine pairing — 1.300

FAST FOUR

Halibut - celeriac - green strawberry

Yellow beets - trout roe - fennel

Lamb - carrot - black garlic

Blackberry - sunchoke - tarragon

Per person — 450

Incl. wine pairing — 900

ALACARTE

Halibut - celeriac - green strawberry — 135

Zander - morels - ramson — 145

Yellow beets - trout roe - fennel — 135

Raw beef - whitefish roe - pine — 145

Lamb - carrot - black garlic — 145

Blackberry - sunchoke - tarragon — 120

ANTONIUS CAVIAR

Baerii 10g - 140

Oscietra 10g - 175

CHEESE COURSE

120

BEVERAGES

WINE BY THE GLASS

We open all bottles from our selection of wines priced below 1.000 kr. when ordering at least two glasses. Price per glass is 1/5 of the bottle price. Please ask your waiter for suggestions.

Does not apply for sparkling wines.

JUICE BY THE GLASS

If you prefer non-alcoholic options for your dinner, we strongly recommend to try our juices. Price per glass is 85 kr. Please ask your waiter for today's selection.

COCKTAILS / DRINKS

Our cocktails are made in collaboration with Nordic EtOH

All cocktails & drinks - 145

Gin - tonic - lime

Dill aquavit - vermouth - amaro

Walnut snaps - cocoa butter - coffee liqueur

Rose vodka - vermouth - pink peppercorn

Gin - blackcurrant - lemon

Tarragon - fennel - absinthe

Amaro - bubbles - tonic

Vodka - coffee liqueur - espresso

Aquavit - Reine Claude plum - quince

BEERS FROM MØNS BRYGHUS

Grønjægers Pilsner, 33 cl — 85

Kong Asgers Hvede, 33 cl — 85

Liselund IPA, 33 cl — 85

Klintekongens Klassik, 33 cl — 85

NON-ALCOHOLIC BEERS FROM DOING ZERO

Hazy Lazy IPA Non-Alcoholic, 33 cl — 75

Zen Citrus Pale Ale Non-Alcoholic, 33 cl — 75

WATER

Still & sparkling ad libitum — 50 per person