

SPRISELOPPEN

Our menu offers five small servings, presented collectively as shared dishes. Following these small servings, you can choose your main course from our selection of larger dishes.

All 5 small dishes and 1 larger dish for 299,-

The menu must be chosen by the entire table and shared family-style, main course is individual.

If you prefer to choose dishes a la carte, we recommend a minimum of 3 small dishes and 1 larger dish per person.

Smaller dishes

Bread and butter 20,-

Stracciatella with radicchio, roasted pine nuts, and balsamic vinegar 89,-

Carpaccio of Sørís beets, horseradish cream, pickled red onions, and herb oil 65,-

Mini romaine salad, shrimps with lemon, aioli and crisp nuts 89,-

Crispy fried chicken with chili mayo 75,-

Larger dishes

Roast veal, grilled leeks, jerusalem artichoke purée and cabbage flakes. Served with a redwine-portwine sauce 180,-

Baked fish with sautéed beans, pickles, served with a shellfish and butter sauce 175,-

Pasta Rosetta with ratatouille, vesterhavs cheese and tomato sauce 175,-

Dessert

Chocolate mousse 75,-

Puff pastry apple tart, cinnamon and vanilla ice 75,-

Affogato (Espresso and vanilla ice) 46,-

Hjaltes Chocolate truffles (3 stk) 39,-

Flat white / Cappuccino / Dbl. Espresso 39,-

Bar snacks / Cocktails

Olives 35,- Smoked almonds 45,- Cocktails from 85,-



Please ask a member of Staff if you require information on allergenic ingredients in our dishes