

SPISELOPPEN

Menu

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, toasted pine nuts, and balsamic vinegar 89,-

Green asparagus with poached egg, elderflower hollandaise, and crispy chickpeas 99,-

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

Crispy fried chicken with chili mayo 75,-

Larger dishes

Roast veal, carrot purée, glazed onions, and crispy kale flakes. Served with a redwine-portwine sauce 195,-

Baked pollock fillet caper-herb salsa, roasted beans and pak choi, ponzu pickle. Served with butter-infused shellfish sauce 180,-

Mushroom risotto with pearl barley, a bouquet of broccolini, kale, and asparagus. Served with romescosauce, parmesan crisp, and pea sprouts. 175,-

Sides: Potatoes: 30,- Salad of the day: 30,-

Dessert

Passion fruit panna cotta tart, fresh raspberries, and burnt white chocolate. 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