



Menu

*** Starter:**

Poached sole with mussel foam, dill oil and marinated herbs

Appetizer:

Pumpkin soup with pickled mushrooms, root vegetable crisps and a tarragon emulsion

*** Main course:**

Rack of Iberian pork with a pistachio-sage crust, onion soubise, seared onion, sage sauce and herbs

Appetizer:

Cheese selection

*** Dessert:**

Blackberry sorbet with marinated blackberries, burnt white chocolate and pistachio tuilles

*** 3-course meal kr. 435,-**

5-course meal kr. 635,-

Purchase of an additional meal kr. 115,-

*** Wine menu to match the 3-course meal kr. 435,-**

Wine menu to match the 5-course meal kr. 635,-