



TASTING

From 17:00-21:00

TASTING MENU

► **Butter-fried North Sea cod**

Sauce nage - mustard

Wine: Private Bin Riesling, Villa Maria, Marlborough, NZ

► **Beer-braised organic pork breast & veal**

Savoy cabbage - mashed potatoes - demi glace

Wine: Old Wine Zinfandel, Granite Hill Cellars, California, US

► **Chocolate fondant**

Pickled berries - vanilla ice cream

Wine: Rutherglen Muscat, Chambers, AU

3 courses / 349,-

Wine menu / 249,-

Beer menu from FUR / 119,-

EXTRA OPTIONS

► **Lumpfish roe**

Crispbread - fraiche - chives

Wine: Pedraia Nuraghus, Sandadi, Scicilia, IT

► **Deepfried brie**

Compote - saba syrup

Wine: L.B.V. 2015, Kopke, PT

Extra course + 50,- / Wine menu + 50,- / Beer menu + 40,-

4 & 5 course Tasting menu must be ordered before 20:00

The wines are examples and can change

A GOOD START

Snacks & bubbles for 2 / 99,-

2 glasses & 3 different snacks

WELCOME

In our living room.

We serve good food and wine in pleasant surroundings at reasonable prices.

We greatly appreciate the quality - it must be good, straightforward and made from scratch.

We have a strong focus on the seasonal and local. This is reflected in our changing menus and we always try to pick up a large part of our ingredients in the local area.

The tasting menu are smaller versions of dishes from our seasonal menu.

If you have any questions regarding allergens please contact the staff.