

GÄST

Snacks & aperitif 99,-

En lille appetitvækker og ét glas bobler

- FORRETTER -

Gnocchi, salvie, syltet sennep & vildsvin 99,-

Krabbe, glaskål, timian & kamille 99,-

Grillet brød, vildt ragout, persillerod & persille 99,-

Carpaccio, tomat, sprød malt, sort peber & fennikel 99,-

- HOVEDRETTER -

Cacio e Pepe 149,-

Med efterårstrøffel: +50,-

Ravioli, svampe, selleri & kammusling 225,-

Kulmule, blomkål & rosmarin 245,-

Med efterårstrøffel: +50,-

Gråand, pistacie, rødbede & løg 245,-

Angus flank, pastinak & grillet citron 265,-

Vores pasta serveres al dente

- SIDERETTER -

Sprød salat med urter i balsamico vinaigrette 50,-

Luftig kartoffel, brunet smør & karamelliseret jordskok 50,-

- DESSERTER -

Italienske oste, sprødt & sødt 79,-

Kirsebær, kardemomme & ris 79,-

Æble, mørdej, chokolade & brunet smør 79,-

GÄST

Snacks & aperitif 99,-

A little appetizer and a glass of bubbles

- STARTERS -

Gnocchi, sage, pickled mustard & wildboar 99,-

Crab, yellow kohlrabi, thyme & chamomile 99,-

Grilled bread, venison ragout, parsleyroot & parsley 99,-

Carpaccio, tomato, crispy malt, black pepper & fennel 99,-

- MAIN -

Cacio e Pepe 149,-

With truffle: + 50,-

Ravioli, mushroom, celeriac & scallops 225,-

Hake, cauliflower & rosemary 245,-

With truffle: + 50,-

Mallard, pistachio, beetroot & onion 245,-

Flank of Angus beef, parsnip & grilled lemon 265,-

Our pasta will be served al dente

- SIDES -

Green salad, herbs & balsamic vinaigrette 50,-

Potatoes, browned butter & caramelized Jerusalem artichokes 50,-

- DESSERTS -

Italian cheeses, crisp & sweets 79,-

Cherry, cardamon & rice 79,-

Apple, shortcrust, chocolate & browned butter 79,-