

yellow **After/Dinner**

Tue-Sat: 17:30-21:00

Focaccia Bread - *whipped butter* 40,-

Crispy fries - *chili mayo* 45,-

Risotto Croquette - *burned garlic aioli* 65,-

Fried Padron Peppers - *lemon and sea salt* 70,-

Danish smoked sprat with chamomile, canned by "Fangst" - *grilled lemon, aioli with saffron and sourdough bread* 80,-

Grilled Cauliflower - 3 types of cauliflower; *grilled, pickled & puréed, burned butter and salted almonds* 85,-

Chevre Chaud Salad - *goat cheese, pickled figs, vinaigrette, herbs and greens* 95,-

Stirred Tatar - *herbs, pickled mushrooms, tarragon mayo, Jerusalem artichoke chips and watercress* 110,-

Spicy Korean Fried Chicken - *sesame, spring onions and pickles* 120,-

Dessert

Crème Brûlée - *fernet branca* 55,-

Churros - *chocolate sauce* 60,-

Cheese

Two cheeses - *Arla Unika served with bread & quince jam* 85,-