

yellow **After/Dinner**

Tue-Sat: 17:30-21:00

Ølands Bread - *whipped butter* 40,-

Crispy Fries - *kimchi mayo* 45,-

Risotto Croquette's - *burned garlic aioli* 65,-

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

Grilled Peppers - *fresh garlic, parsley and cheese creme* 75,-

Winter Trout - *fox sauce (mustard and dill sauce) and bread* 80,-

Baked Beetroots - *smoked cheese cream, hazelnut vinaigrette, roasted hazelnuts & tarragon* 80,-

Grilled Broccolini - *romesco sauce, chipotle and salted almonds* 85,-

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

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

Vegan Spicy Korean Fried Cauliflower - *sesame, spring onions and pickles* 105,-

Dessert

Churros - *chocolate sauce* 60,-

Ris à la brûlée
a marriage between a traditional danish 'risalamande' and a creme brûlée 70,-

Cheese

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