

# FOOD

## Bar snacks

Saltede & røgede mandler 40,-  
*Salted & smoked almonds 40,-*

Oliven 45,-  
*Olives 45,-*

## Retter

### Dishes

17:30-21:30

Ølandsbrød med pisket smør 35,-  
*Ølandsbread w/ whipped butter 35,-*

Crispy fritter med kimchi mayo 55,-  
*Crispy fries w/ kimchi mayo 55,-*

Spicy oste croquettes. Tre croquettes pr. servering 75,-  
*Spicy cheese croquettes. Three croquettes for each serving 75,-*

Miso glaseret blomkål med blomkålpure, tahin & forårsløg 90,-  
*Miso glazed cauliflower w/ cauliflower puree, tahini & spring onion 90,-*

Tacos i majstortilla med torsk i "beer batter",  
marineret rødkål, koriander & chipotle mayo. To tacos pr. servering 95,-  
*Taco's in a corn tortilla, beer battered cod, marinated red cabbage, coriander & chipotle  
mayo. Two taco's for each serving 95,-*

Svampe fra Bygaard a la creme på ristet ølandsbrød,  
syltede perleløg, karse & purløg 115,-  
*Mushrooms from Bygaard à la crème on toasted Ølandsbread,  
pickled pearl onions, cress & chives 115,-*

Rørt oksetatar, urter, syltede svampe, estragonsmayo,  
jordkokke chips & karse 130,-  
*Stirred beef tatar, herbs, pickled mushrooms, tarragon mayo,  
Jerusalem artichoke chips & cress 130,-*

Spicy Korean fried kylling, sesam, forårsløg & pickles 135,-  
*Spicy Korean fried chicken, sesame, spring onions & pickles 135,-*

Spicy Korean fried tofu, sesam, forårsløg & pickles 135,-  
*Spicy Korean fried tofu, sesame, spring onions & pickles 135,-*

## Dessert

Belgisk banan vaffel med vaniljeis,  
bourbon karamelsauce & karamelliserede cashewnødder 65,-  
*Belgian waffle with vanilla ice cream, bourbon caramel sauce & caramelized cashew nuts  
65,-*

Vi anbefaler 2-3 retter per person  
*We recommend 2-3 dishes per person*

*Allergies and intolerances, before ordering please speak to our staff about your requirements  
Information om indhold af allergene ingredienser i vores retter kan fås ved henvendelse til personale*