

Evening

Snacks

SNACKS FOR THE TABLE ⓁⓃ 225

Puffed chicken skins - Parmesan - Olives - Oysters -
Salted almonds - Crisps

+ CAVIAR 270

10 grams of Oscietra Gold

3 SERVINGS OF CHARCUTERIE 139

Sour - Salty - Bitter

OYSTERS 3 PCS. 110 / 6 PCS. 180 / 12 PCS. 330

Lemon - Ponzu

3 SERVINGS OF OLIVES Ⓥ 55

ARANCINI / 3 PCS. ⓖ 115

Emulsion - Herbs - Malt

Starters

MISO & DASHI 160

Poached egg - Poke - Truffle - Kale - Fried chicken skin

JERUSALEM ARTICHOKE SOUP 125

Browned butter - Pumpkin seeds - Pickled cauliflower -
Piment d'Espelette - Fried chorizo - Chervil

CURED AMBERJACK 145

Pickled pear - Fennel - Licorice - Chestnut - Herbs

MOULES MARINIÈRES 155

Blue mussel - Lemon - Garlic - Herbs

BEEF TATAR A LA KAJ 130

Horseradish - Sesame - Ponzu - Capers - Red onion -
Chives - Whole grain mustard

+ FRENCH FRIES WITH AIOLI Ⓥ 45

+ TRUFFLE FRENCH FRIES Ⓥ 75

Freshly grated truffel - Fermented garlic aioli

All of our starters are served with focaccia bread and
whipped butter ⓖⓁⓋⓃ

Main courses

GRILLED RIBEYE 300 G 375

Béarnaise sauce - French fries - Thyme -
Confit garlic

BUTTER FRIED REDFISH A LA MEUNIÈRE 295

Lemon - Browned butter - Fennel - Parsley -
Pommes Dauphinoise

SLOW ROASTED PORK BELLY 285

Honey - Sage - Fried cauliflower purée - Carrot -
Thyme - Roasted walnuts - Pommes Dauphinoise

CONFIT DUCK 325

Tart apple - Sauce Valle - Fried cauliflower and nuts -
Bornholmer cheese - Pommes Dauphinoise

CAULIFLOWER VARIATION ⓃⓋ 225

Tart apple - Rehydrated carrot - Roasted nuts -
Pommes Dauphinoise

MOULES FRITES 250

White wine - Cream - Herbs - Lemongrass -
French fries - Fermented garlic aioli

Desserts

UNTRADITIONAL APPLE CAKE ⓖⓁⓋ 100

Crème Chantilly - Salted caramel - Apple juice -
Cinnamon tuile - Burnt white chocolate - Lime

CHERRY TART ⓁⓃⓋ 145

Burnt almonds - Tonka bean and port ice cream -
Cane sugar

FUDGE & DARK CHOCOLATE ⓖⓁⓃⓋ 120

Browned butter - Tart apple - Meringue -
Nut tuile - Mint

SELECTION OF 3 CHEESES ⓖⓁⓋ 145

Sour - Sweet - Salty - Bitter - Crispbread and rye crackers

PETIT FOURS ⓖⓁⓋ 95

Three small delicacies from the kitchen - Ask your waiter

Seasonal menu 495

Experience the seasons best ingredients with our
seasonal menu. The composition of the menu ensure the
next course builds on the last.

Wine menu - managers recommendation 295

We listen to the guest's taste when putting together the
wine menu and continuously add new, wonderful wines.

CURED AMBERJACK

Pickled pear - Fennel - Licorice - Chestnut - Herbs

CONFIT DUCK

Tart apple - Sauce Valle - Fried cauliflower and nuts -
Bornholmer cheese - Pommes Dauphinoise

CHERRY TART ⓁⓃⓋ

Burnt almonds - Tonka bean & port ice cream - Cane sugar

ⓖ GLUTEN

Ⓛ LACTOSE

Ⓝ NUTS

Ⓥ VEGETARIAN