

Lunch

Snacks

SNACKS FOR THE TABLE (L)(N)	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 (V)	55
ARANCINI / 3 PCS. (G)	115
Emulsion - Herbs - Malt	

Lunch plates

TATAR A LA KAJ	165
Horseradish - Sesame - Ponzu - Capers - Red onion - Chives - Whole-grain mustard	
MOULES FRITES (L)	250
White wine - Cream - Herbes - Lemongrass - Aioli - French fries	
LUNCH STEAK 225 G	295
Grilled Ribeye - French fries - Fermented garlic aioli	
+ CRISPY FRENCH FRIES (V)	65
Fermented garlic aioli	
+ CRISPY TRUFFLE FRENCH FRIES (V)	85
Freshly grated truffel - Fermented garlic aioli	

For a true Danish lunch experince we recommend a good glass of Snaps

See our variety in the drinks card

Open sandwiches

We recommends 2 pcs. pr. person.

All of our open sandwiches are served on homemade rye bread, **(G)(N)** spread with whipped herb butter **(L)**

PORT HERRING	105
Capers - Red onion - Raw egg yolk - Malt - Herbs	
DILL HERRING	115
Soft boiled egg - Capers - Red onion - Apple - Dill	
ROAST BEEF	135
Remoulade - Crispy onions - Horseradish - Capers - Thyme	
POTATO & ONION (N)	125
Ponzu and onions - Serrano - Fried onion - Thyme - Salt roasted almonds	
CURED AMBERJACK	130
Pickled pear - Fennel - Licorice - Radishes - Herb snow	
FRIED FISH FILLET	129
Remoulade - Lemon - Herbs	
+ HAND PEELED SHRIMP (REMO > MAYO)	45
EGGS & SHRIMP	145
Hand peeled shrimp - Yuzu emulsion - Radishes - Chives - Cress - Freshly ground pepper	
PORK & DUCK RILLETTE	145
Beetroot - Poke emulsion - Pearl onions - Buckwheat - Malt - Tart apple - Chervil	
BEEF TATAR A LA KAJ	135
Horseradish - Sesame - Ponzu - Capers - Red onion - Chives - Whole grain mustard	

Desserts

UNTRADITIONAL APPLE CAKE (G)(L)(V)	100
Crème Chantilly - Salted caramel - Apple juice - Cinnamon tuile - Burnt white chocolate - Lime	
CHERRY TART (L)(N)(V)	145
Burnt almonds - Tonka bean and port wine ice cream - Cane sugar	
FUDGE & DARK CHOCOLATE (G)(L)(N)(V)	120
Browned butter - Tart apple - Meringue - Nut tuile - Mint	
SELECTION OF 3 CHEESES (G)(L)(V)	145
Sour - Sweet - Salty - Bitter - Crispbread and rye crackers	
PETIT FOURS (G)(L)(V)	95
Three small delicacies from the kitchen - Ask your waiter	