

musling°

— bistro —

Market menu

Sashimi - Hamachi - ponzu

Steamed cod - Fennel - Smoked cheese
Beetroot - Elderberry capes

White chocolate - pear - jerusalem
artichoke

Menu 385,-
The menu must be ordered by the entire table

Oysters

3 / 6 pcs

Roumegous Fine de Claire # 3, FR 85/160,-

Gillardeau # 3, FR 140/270,-

Limfjords, Denmark 140/270,-

Oyster tasting

One of each - 3 pieces 125,-

Two of each - 6 pieces 240,-

Four of each - 12 pieces 470,-

Plateau de Fruits de Mer

1/2 Lobster, 4 pcs. French oysters
Cooked brown crab claws from the North Sea,
shrimps from the cold North, marinated mussels
Aioli, salted lemon emulsion & vinegar

750,-

Cold starters

Ceviche - chili - coriander

115,-

Sashimi - Hamachi - ponzu

145,-

Lumpfish roe - potato - celery

165,-

Warm starters

Blue mussels from Limfjorden - white wine - dill flower

105,-

Lobstersoup - cod - mussels

145,-

Pasta - Danish cockels - tarragon

145,-

Mains

Grilled 1/2 lobster - butter

265,-

Steamed Cod - fennel - smoked cheese

190,-

Fried brill - toscany kale - mushrooms - fishfumé

220,-

Grilled ribeye - redwinesauce

300,-

musling°

— bistro —

Greens / Side orders

biodynamic quality from Birkemosegaard

French fries	55,-
Brussel sprouts - chipotle - bonito	80,-
Beetroot - goat cheese - elderberry capers	75,-
Jerusalem artichokes - cream - tarragon	85,-
Cabbage - mustard - cheese	65,-
Leek - toasted bread - salted lemon	75,-

Cheese & Desserts

Gudenås ost - firm cow cheese from Tange SØ	
Västerbotten - firm cow cheese from Burträsk in Sweden	
Le Moulis - goat milk cheese from Pyrenees	
Fourme de montagne- French blue cheese from cow milk	115,-
Chamomile mousse -bergamot - honey - almonds	95,-
Lemon tart - black lemon - poppy seed	95,-
White chocolate - pear - jerusalem artichoke	95,-
Petit four	45,-