

Plateau de Fruits de Mer

1/2 Lobster
4 pcs. French oysters
Brown crab claws from the North Sea,
Shrimps from the cold North
Marinated mussels
Aioli, salted lemon emulsion
& vinegar 750,-

Musling menu

4 course menu, ask your waiter 400,-
The menu must be ordered by the entire table

Beverage pairing, 4 glasses 250,-

Oysters 3 / 6 pcs

Fines de Romezous #3 85/160,-
Marennes, France
Terroir-oysters from the Roumégous family

Gillardeau #2 140/270,-
Portugal, Ireland, Utah Beach & Marennes
In it's own league since the '50s

Limfjords 140/270,-
Denmark
Last original & wild oysters in Europe

One of each - 3 pieces 125,-
Two of each - 6 pieces 240,-
Four of each - 12 pieces 475,-

Cold dishes

Grilled mackerel, cucumber
& horseradish 125,-

Sashimi on danish trout
with ponzu 135,-

Warm dishes

Steamed cod, sauted peas
& cheese sauce 190,-

Panfried halibut
Chanterelles & carl johan 225

Moules Frites 165,-

Danish beef
with red wine sauce 300,-

Greens

Kale, watercress & almonds 65,-

Burrata, tomato & basel 95,-

Pommes Frites 55,-

Sweets

"Rødgrød med fløde" 105,-

Happy hour oysters
5 PM - 6 PM
6 Oysters
100,-