

SALT

RESTAURANT

Fra kl. 17.30
Køkkenet lukker kl. 22.00

A LA CARTE

SNACKS

GOLD CAVIAR 30 G | 650

Toasted brioche, red onions, and 48% crème fraîche

GILLARDEAU OYSTERS | 150

3 pieces, lemon, and red onions in red wine vinegar

STARTERS

RAW RAZOR CLAM | 175

Fermented cabbage, pickled radishes,
and kimchi sorbet

SCALLOP TOAST | 190

Green asparagus, morels, and lightly smoked
mussel beurre blanc

MAINS

FRIED IBERICO PRESA | 335

Artichoke purée, new onions,
and jus with apple cider

STUFFED LEG OF LAMB | 345

Glazed carrots, provençale eggplant and lamb *au jus*

CHEESE & DESSERTS

MILKY ICE CREAM | 125

Pomelo, bergamot, and Earl Grey

BAKED PINEAPPLE | 125

Aromatic pepper mousse and basil granita

SELECTION OF EUROPEAN CHEESES | 155

MENUS

Having difficulties choosing?
Let the Head Chef make the decision for you.

3 COURSES | 495

3 course menu incl. wine menu 1 | 920

3 course menu incl. wine menu 2 | 1220

3 course menu incl. non-alcohol pairing | 720

RAW RAZOR CLAM

Fermented cabbage, pickled radishes,
and kimchi sorbet

FRIED IBERICO PRESA

Artichoke purée, new onions,
and jus with apple cider

BAKED PINEAPPLE

Aromatic pepper mousse and basil granita

4 COURSES | 635

4 course menu incl. wine menu 1 | 1185

4 course menu incl. wine menu 2 | 1585

4 course menu incl. non-alcohol pairing | 995

RAW RAZOR CLAM

Fermented cabbage, pickled radishes,
and kimchi sorbet

SCALLOP TOAST

Green asparagus, morels, and lightly smoked
mussel beurre blanc

FRIED IBERICO PRESA

Artichoke purée, new onions,
and jus with apple cider

BAKED PINEAPPLE

Aromatic pepper mousse and basil granita

All prices are in DKK and includes 25% VAT.

Please inform the waiter if you are allergic to any food items. We cannot guarantee the absence of nuts in our dishes.