

SALT

RESTAURANT

From 5.30 pm
Kitchen closes at 10 pm

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 SHRIMPS | 175

New peas, pickled gooseberries
and verbena

FRIED VEAL SWEETBREAD | 190

Danish sweetcorn, crispy *Vesterhavs* cheese, sauce
on lobster and cep mushrooms

RAW BEEF | 185

Summer tomatoes, XO sauce and pickled hiprose

MAINS

GLAZED POUSSIN | 355

Romaine salad, new onions and
sauce vin blanc with morels

PAN FRIED COD | 345

Glazed brocolini, Thai basil and *Thai bearnaise*

PAN FRIED SUMMER VENISON | 355

Grilled cucumber, smoked potato
and aromatic pepper sauce

CHEESE & DESSERTS

DANISH STRAWBERRIES | 145

Hiprose sorbet, Valrhona chocolate
and creme anglaise

WILD BLUEBERRIES | 135

Blueberry cream, thyme and black olives

SELECTION OF EUROPEAN CHEESES | 155

Crackers and compote

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 SHRIMPS

New peas, pickled gooseberries
and verbena

GLAZED POUSSIN

Romaine salad, new onions and sauce vin blanc
with morels

DANISH STRAWBERRIES

Hiprose sorbet, Valrhona chocolate
and creme anglaise

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 | 935

RAW SHRIMPS

New peas, pickled gooseberries
and verbena

FRIED VEAL SWEETBREAD

Danish sweetcorn, crispy *Vesterhavs* cheese, sauce
on lobster and cep mushrooms

GLAZED POUSSIN

Romaine salad, new onions and sauce vin blanc
with morels

DANISH STRAWBERRIES

Hiprose sorbet, Valrhona chocolate
and creme anglaise

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.