



TERRACE MENU

From 11am to 5pm

SNACKS

Green olives in aromatic olive oil | 45

Roasted and salted Marcona almonds | 45

Vesterhavs cheese crackers with
cepe mayonnaise | 55

Crispy duck croquettes with french
mustard emulsion | 65

Gold caviar 30 g with toasted brioche,
shallots and 48% creme fraiche | 650

Gillardeau oysters with lemon, red onion
in red wine vinegar (3 pieces) | 150

Duck croquettes with mustard emulsion | 75

French fries with dip | 55

THE TOASTS

Triple cheese toast with parmesan, gruyère
and blue cheese with spicy tomato | 90

Porchetta toast with silver onion,
sage and gruyère | 90

Bikini toast with Jamon Iberico,
manchego and truffles | 135

SMALLER DISHES

Caesar salad with crispy croutons and
roasted Rokkedahl chicken | 195

A daily selection of charcuterie with
sourdough bread | 155

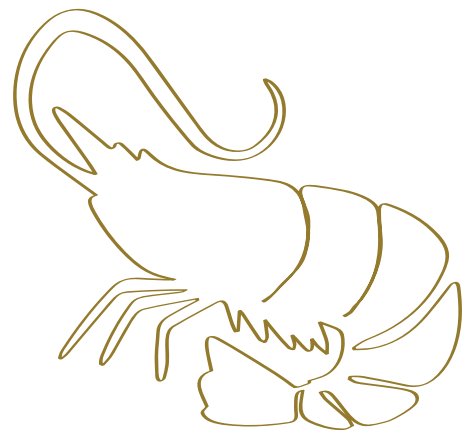
Amiral salmon with pickled onion,
chive emulsion, salad and crispy potatoes | 210

LARGER DISHES

Meunier fried plaice with potato compote with
parsley and lemon, sauce on browned butter
and capers | 355

Ribeye steak with new onion, onion confit
and sauce bearnaise | 365

Bistro burger with beef, Gammelknas cheese,
salad and french fries | 250





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ALL CANNED BEERS | 60

Iskold classic 5.6%

Be Grapeful IPA 7.5%

Golden Iris Hoppy Blonde 4.5%

19 IPA 6.9%

Blanche de Mikkeller 5.0%

Hallo Ich Bin Raspberry Berliner 3.7%

Drink'in the sun 0.3%

MAKE YOUR OWN 4-PACK OF BEER TO STAY OR TO GO | 190

WINE

WHITE Sauvignon Blanc | 80 / 360

WHITE Riesling | 100 / 450

WHITE Chardonnay | 110 / 495

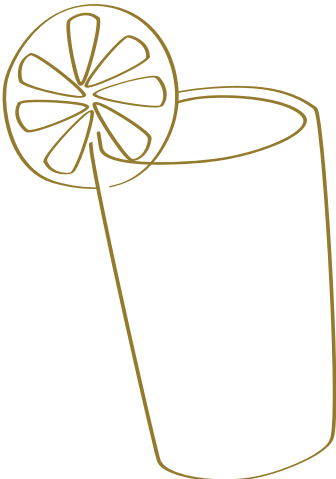
ROSÉ Southern France | 80 / 360

ROSÉ Pinot Noir | 110 / 495

FUNKY WINE - ask the waiter

RED Pinot Noir | 110 / 495

Buy bottles to go and save 100 per bottle



NON-ALCOHOLIC

Juice | 35

Sodas | 25

Water | 25