

FULL APPLAUS

Social Dining

10 SERVINGS

The kitchen sets the menu

Cremant and caviar with blinis

Bread and butter

Upgraded winemenu

Water with or without gas

Coffee/tea

Per person 1250,- DKK



ENGLISH MENU

10

Social Dining SERVINGS

The kitchen sets the menu
Served for the whole table

Per person 74€

Caviar add-on 10 g 26€

Foie gras add-on 18€

Bread and butter 2€

4

Drinks menu GLASSES

The waiter sets the menu

Per person 60€

À la carte

*We recommend 3-5 à la carte dishes per person
A beverage menu can be purchased additionally*

Caviar 30 g with crème fraiche & blinis	75€
Spring rolls with kimchee & kimchee mayo	9€
Croustade with Asian tartare & truffle mayo	9€
Tempered fish with fumé de terre, grilled leeks, bacon & potato	20€
Waffle with grilled shrimp, herb siphon, cantaloupe & trout roe	14€
Grilled tuna with pickled mushrooms, yuzu BBQ, chives & lime zest	17€
Foie gras with crouton, apple, herb oil & gooseberry compote	25€
Culotte with piment blanquette, butternut puree & lacinato kale	20€
Pommes rosti with lemon grass glaze, giblets, pears & cashew nuts	14€
Jerusalem artichokes with tom yum puree, pickled Jerusalem artichoke	13€
Selection of cheese with compote & crispbread	15€
Sesame ice cream with passion mousse & cardamom Mazarin cake	10€
Coconut macarons with blood orange gel	7€