

# FULL APPLAUS

*Social Dining*

## 10 SERVINGS

The kitchen sets the menu

Cremant and caviar with blinis

Bread and butter

Wine menu with lots of fill ups +  
alcohol free alternatives (juice menu)

*Upgraded wine menu +500,-*

Water with or without gas

After dinner cocktail

***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*

<b>Caviar 30 g</b> with crème fraiche & blinis	75€
<b>Tostada</b> w. beef tartare, cheese, pickled pearl onions & umami mayo	9€
<b>Brandade croquette</b> w. kaffir lime leaf mayo & bonito	9€
<b>Lightly cured fish</b> w. Crémant beurre blanc, cucumber & caviar	20€
<b>Crab gyoza</b> w. shore crab bisque & puffed buckwheat	14€
<b>Grilled Padrón peppers</b> w. green chili mayonnaise & lemon panko	17€
<b>Foie gras</b> w. brioche crouton, apple, herb oil & gooseberry compote	25€
<b>Braised pork cheeks</b> w. spring onions, shio koji fennel & rich sauce	20€
<b>Hay-baked cauliflower</b> w. roasted bone marrow & toasted hazelnuts	14€
<b>Mushroom shawarma</b> w. mushroom glaze	13€
<b>Selection of artisanal cheeses</b> w. compote & crispbread	15€
<b>Browned butter ice cream</b> w. apricot mousse, pickled apricot & gel	10€
<b>Blondie</b> w. passion fruit & cashew nuts	7€