

## Evening Menu

### Salt, sour and sweet

BOARD - salty almonds, dried ham from Skagen, fennel salami, Ravost (Danish cheese), olives. Served with homemade focaccia 129

BOARD - salty almonds, dried ham from Skagen, fennel salami, Ravost (Danish cheese), olives, easy-peel shrimps, cream of smoked cheese, salmon tartare, fried green pimentos.  
Served with homemade focaccia 249

### Smaller servings

EXOTIC CEVICHE with thin sliced salmon, soya, slices of mango, chili and coriander 115

CEVICHE with hand peeled small shrimps, fresh spicy lime marinade, red onions, coriander and fresh chili 115

TATAR of tender beef filet with capers and homemade potato chips 110

FRESH SHRIMPS (easy-peel) cooked with garlic, lemon and herbs. Served with aioli 110

SLOW COOKED EGG with mushrooms and fresh greens 90

MUSSELS cooked with dark beer and herbs 110

*All smaller servings are served with homemade focaccia*

### Larger servings

FISH 'soup' with tomatoes, basil, anchovies and seasonal herbs 195

BEEF with chimichurri, oven-baked aubergine, fresh greens and radish 195

+ potatoes to the serving 15

Bowl of potatoes with basil and tomatoes 45

### After dinner

CHEESE BOARD - Comté, Ravost, Fourmet D'Ambert, with chutney and homemade rye crackers 95

INTENSE CHOCOLATE CAKE with raw -pickled blackberries and cremefraiche/whipped cream 65