

## LUNCH MENU

## SMØRREBRØD

Traditional Danish dish served on dark rye bread

Pan-fried plaice with celery remoulade, rainbow tomatoes, caper brown butter 180g (1, 3, 4, 7, 9, 10, 12)	49		
and-peeled white shrimp, pumpkin, miso, coriander 140g (1, 2, 3, 6, 7, 12)	45		
Beef tartare, caramelized onion, garlic, crunchy sunchokes 140g (1, 3, 7)	52		
Smoked trout, cucumber, dill cream cheese <sup>140g (1, 3, 7, 10, 12)</sup> Roasted Duroc pork belly, corn, onion confit, chili <sup>160g (1, 5, 7, 12)</sup> Roasted carrot, tarragon mayonnaise, quark cheese, chervil <sup>140g (1, 7)</sup> VV	47 37 29		
		Fiskesuppe Norwegian fish soup - cod, salmon, prawns, mussels, fresh dill <sup>260g (2, 4, 7, 9, 14)</sup>	46
		Roasted duck breast, beets, hibiscus, orange <sup>230g (7, 9, 12)</sup>	59
Pan-fried fillet of salmon, carrots with calamansi, fish sauce with juniper <sup>280g (4, 7, 9, 12)</sup>	79		
Corn croquette, wild broccoli, sunflower seeds $^{270g(1,3,6,7,12)}V$	46		
Brunost cheesecake with white chocolate, raspberry sorbet <sup>140g (1, 3, 7)</sup> V	36		
Caramelized roasted rye custard, plums, perilla 120g (1, 3, 7, 12) V	29		