

DINNER

1 tin of Rossini caviar with blinis, creme fraiche and red onion – 350,-

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Full-Cream bread with iberico ham and lemon mayo– 150,-

Soup of Jerusalem Artichoke with confit Jerusalem artichoke and herb oil
150,-

Gnocchi, brown butter, sage, walnuts, celeriac and blue cheese sauce
150,-

Tartar with smoked bone marrow, tomato, tarragon and polenta chips
150,-

Braised beef loin with lard, onion, pommes fondant and Madagascar pepper sauce
230,-

Ocean Perch with pointed cabbage, celery, potatoes and fishfumé
230,-

Cardamom financier with caramel, hazelnuts and cardamom ice cream
100,-

Flambé pineapple with coconut ice cream and crisp
150,-

(Instead of cardamom-dessert -+ 50,-)

A visit from the cheese trolley

5 cheeses 150,-

(Instead of cardamom-dessert - +75,-)

"En Aften på Haven"

Caviar and Champagne

5 courses with wine pairing and still/sparkling water

Coffee and petit fours

1350,-

3 courses 450,-

4 courses 500,-

5 courses 600,-

3 glass wine pairing 400,-

4 glass wine pairing 450,-

5 glass wine pairing 550,-

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