

SNACKS	APÉRITIFS	ALCOHOL-FREE
Almonds 65	Champagne 210	Antidote 125
Olives 65	Prosecco 170	Antilope 125
Anchovies & toast 150	Draft beer 85	Alcohol-free beer 65
Three cheeses 165	Cider Brut 85	Vals 45
Charcuterie plate 185	Dry Martini 145	'Ebeltoft Gårdsbryggeri' Läsk
Mixed plate 250	Negroni 145	'Hindbær' 65
Jesus Basque 80	'Nizza Spritz' 155	'Ingefær og Citron' 65
Green salad 75	'Café au Nizza' 155	'Siciliansk Apelsin' 65

'LE MENU'

Your choice of
2 dishes, 'Cacio e Pepe' & Almond cake.
650

VEGETARIAN

Leeks, vinaigrett & mimolette 185
Glazed lion's mane, persillade & hazelnuts 195
Borlotti beans, bell peppers & basil 175/265
Fermentata 'cacio e pepe' 195/265
Agnolotti filled with ricotta, goat cheese & puntarelle 205
Rigatoni with black cabbage pistou & lemon 195/265

FISH

Celeriac, kohlrabi, crème crue, chives & trout roue 180
Baked yellow beetroot, anchovy & sage 185
Squid, bush nasturtium, pastis & ink sauce 195
Halibut, chervil root, swiss chard & beurre Nantais 235/425

MEAT

Lamb kebab, tzatziki, chili & mint 195
Grilled lamb tongue, red cabbage & green chili 195
Roast leg of lamb, sugarloaf 'kimchi', habanada pepper & jus 225/415