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SUMMER 2020

BRACE EXPERIENCE 750

Snacks

Gartneri Toftegaard´s tomatoes with elderflower vinegar, black garlic pesto and wild herbs

Danish Hamachi with lettuce and pistachio cream, green tomato juice and jalapeno

Laesø´s langoustine tartare with chicken jus and wood sorrel

Homemade sourdough bread and Thise´s butter

Linguine Monograno Felicetti with raw shrimps, saffron dashi and santoreggia

Carnaroli risotto with yellow squash cream, pine spruce pesto and summer truffle

Gothenborg's chicken wing with diavola sauce and baerii Rogn caviar

Soetoftes' fresh cheese mousse, marinated plums and woodruff snow

Anise hyssop cremoso with frozen wild berries and Frederiksdal´s cherry liquor

FULL JOURNEY

Menu - Wine pairing - Bornholms Spring Water 1500

Menu - Homemade non-alcoholic pairing - Bornholms Spring Water 1350

The same menu choice should be made for the entire table

A LA CARTE

GILLARDEAU OYSTER 3 pcs 155 kr / 6 pcs 290 kr
with roasted Swedish 'Nduja

DANISH HAMACHI 160
with lettuce and pistachio cream, green tomato juice and jalapeno

GARTNERI TOFTEGAARD'S TOMATOES 135
watermelon cucumber, almond sauce and rose petal oil

DAIRY COW TARTARE 145
with lemon cucumber, coriander flowers and roasted bone marrow

HOMEMADE SOURDOUGH bread and Thise's butter 40

LINGUINE MONOGRANO FELICETTI 145
raw shrimps, saffron dashi and santoreggia

CAPPELETTI 170
filled with lobster claw, hazelnut sauce and tagete

CARNAROLI RISOTTO 160
with yellow squash cream, pine spruce pesto and summer truffle

FRIED LOBSTER TAIL 220
with marinated kohlrabi, lobster sauce and geranium oil

GRILLED BRILL 200
with New Zealand spinach, ramson capers and mushroom stock

GOTHENBORG'S CHICKEN WINGS 195
with diavola sauce and pickled mustard seeds



CHEESE SELECTION 145
homemade pan brioche and seasonal marmalade

SOETOFTE'S FRESH CHEESE 110
with marinated plums and woodruff snow

CLOUDBERRY SORBET 110
with jersey yogurt foam and bee pollen tuile

ANISE HYSSOP CREMOSO 110
with frozen wild berries and Frederiksdal's cherry liquor

PETIT FOUR 45
selection of Italian chocolate truffle

4 COURSE MENU 395

Snacks

Dairy cow tartare

Linguine Monograno Felicetti

Grilled Brill

Cloudberry sorbet

Menu - Wine pairing - Bornholms Spring Water 735

Menu - Homemade non-alcoholic pairing - Bornholms Spring Water 660

The same menu choice should be made for the entire table