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## BRACE EXPERIENCE 750

### Snacks

Danish Hamachi with 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 toasted hokkaido pumpkin, dill pesto and uncinatum truffle

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

Soetoffes' fresh cheese mousse, marinated plums and woodruff snow

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

*Italian chocolate truffles*

### 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 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 roasted bone marrow emulsion and marinated kohlrabi

**HOMEMADE SOURDOUGH** bread and Thise's butter 40

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**LINGUINE MONOGRANO FELICETTI** 145  
raw shrimps, saffron dashi and santoreggia

**CAPPELETTI** 170  
filled with lobster claw, hazelnut sauce and tagete

**CARNAROLI RISOTTO** 160  
with toasted hokkaido pumpkin, dill pesto and uncinatum truffle

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**FRIED LOBSTER TAIL** 220  
with celeriac, 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

**SOETOFTES'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*