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DECEMBER 2020

BRACE EXPERIENCE 800

Swedish waffle - Arctic char - Pine douglas

Chestnut - Parmesan 60 months - Uncinatum truffle

Venison - Egg yolk - Red oxalis

Danish Hamachi - Preserved bell pepper - Sesame oil

Spaghettone Pasta Mancini - Icelandic sea Urchin - Sea weed - Nigella

Homemade sourdough bread and Thise's butter

Celeriac - White truffle - Gammel knas cheese

Wild boar - Lingonberry - Cep mushroom - Bay leaf

Fallow deer - Pine shoot - Brown butter - Rosehip

Cloudberry - Goat yogurt - Bee pollen

Jerusalem artichoke - Barley malt - Blackcurrant

Italian chocolate truffles

with wine pairing 1500

with homemade non-alcoholic pairing 1400

The same menu choice should be made for the entire table



4 COURSE MENU 450

*Chestnut - Parmesan 60 months - Uncinatum truffle
Guanciale - Hazelnut - Lemon thyme*

Venison - Egg yolk - Red oxalis

Homemade sourdough bread and Thise's butter

Potato - Havus cheese - Walnut - Rosemary

Arctic char - Yellow beet - Bergamot - Tomato

Cloudberry - Goat yogurt - Bee pollen

with wine pairing 790

with homemade non-alcoholic pairing 715

The same menu choice should be made for the entire table



VENISON TARTAR 155

with marinated egg yolk, toasted pine nut and red oxalis

DANISH HAMACHI 160

with preserved bell pepper sauce and sesame oil

CARAMELISED CELERIAC 145

with Gammel Knas cheese cream and uncinatum truffle

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

SPAGHETTONE PASTA MANCINI 180

with Icelandic sea urchin foam, seaweed lettuce butter and toasted nigella seeds

WHOLE GRAIN TORTELLO 160

filled with wild boar cotechino, lingonberry cream, cep mushroom glaze and bay leaf oil

LIGHTLY SMOKED POTATO GNOCCO 210

with Havgus cheese sauce, rosemary oil, fried walnuts and white truffle

ARCTIC CHAR 185

with grilled yellow beet cream, bergamot beurre blanc and dried tomato oil

FALLOW DEER SADDLE 220

with rosehip cream, brown butter and pickled pine shoots

CHEESE SELECTION 145

homemade pan brioche and seasonal marmalade

CLOUDBERRY SORBET 85

with goat yogurt foam and bee pollen tuile

JERUSALEM ARTICHOKE ICE-CREAM 100

with milk chocolate tartlet, blackcurrant powder and barley malt sirup

PETIT FOUR 45