

STARTERS


THE MODERN
CAFÉ/BRASSERIE

BURRATA // 129

Burrata di Bufala, tomatoes, balsamico & basil
Here we recommend rosé from Château d'Esclans, Vin de Pays du Var 2021

TUNA TATARE 139

Fresh chopped yellowfin tuna, sesame, spring onions & cucumber
Here we recommend a glass of Cremant De Bourgogne

SARDINES IN OIL // 99

Marinated sardines in italian olive oil w. toasted bread
Here we recommend a glass of Nik Weis, Riesling Mosel

MUSSEL BISQUE 149

Green garniture w. toasted baguette & butter
Here we recommend a cold glass of Chardonnay from Louis Jadot

FRIED SHRIMPS // 149

Pan-fried shrimps w. aioli, grilled lemon & toasted baguette
Here we recommend a glass of Henri Bourgeois Chavignol, Loire

JAMÓN IBÉRICO HAM & MANCHEGO 159

Spanish black hooves ham & medium-aged sheep's milk cheese
Should be enjoyed with a cold glass of Vermut from Spain made of the Palomino grape

MAIN COURSES

LOBSTER LINGUINE // 329

Creamy lobster pasta w. tomatoes, basil, parmesan & olive oil
Here we recommend a glass of Chardonnay from Stag's Leap Wine Cellars, Hands of Time

PINK-ROASTED BEEF TENDERLOIN // 329

Pea purée, red wine/truffle sauce & green asparagus
Also available as Boeuf Bearnaise of beef ribeye w. pommes frites

ROASTED COD // 259

W. butter-fried cauliflower, spring onions & blanquette sauce
Here we recommend a cold glass of Chardonnay from Louis Jadot

THE MODERN CLASSICS

MOULES FRITES // 219

Steamed mussels in white wine w. herbs & pommes frites
Here we recommend a cold glass of Sancerre from Henri Bourgeois

CHEVRE CHAUD SALAD // 169

Gratinated goat cheese & seasonal greens turned in vinaigrette
Here we recommend a glass of Chardonnay from Stag's Leap Wine Cellars, Hands of Time

TARTARE FRITES 90g 189 // 140g 249

Classic stirred tatar w. green salad & pommes frites
Here we recommend a glass of Viña Pomal - Viura/Malvasia white Rioja

THE MODERN BURGER // 169

Classic bacon/cheeseburger w. fresh greens & pommes frites
Also available w. Beyond Meat (V) + 29

CRÈME BRÛLÉE // 89

Classic burnt vanilla cream w. cane sugar
Here we recommend a cold glass of apple-ice-wine from our danish wine producer

SEASONAL TRIFLI // 99

Caramelized rye bread, fruit compote & whipped cream
Here we recommend a delicious cold glass of Lambrusco from Italy

CHOCOLATE MOUSSE // 99

Dark chocolate mousse w. whipped cream
Here we recommend a Kahlua Hotshot, espresso & Kahlua

3 TYPES OF CHEESES FROM ARLA UNIKA // 129

Blå kornblomst, Vesterhavstost, Rød løber
Served w. crackers & sweet compote