

TODAY'S FAVORITES: LUNCH

Get a taste of 3 dishes,
selected daily by the chef:
1 antipasto, 1 pasta, 1 dessert

245 KR

TODAY'S FAVORITES: DINNER

Get a taste of 6 dishes,
selected daily by the chef:
3 antipasti, 2 pasta, 1 dessert

495 KR

Wine pairing 3 glasses & water 375 KR

We recommend 3-4 dishes per person

ANTIPASTI

SOURDOUGH FOCACCIA AND EVO OIL 45 KR

RICE ARANCINI 75 KR
with cauliflower and truffle mayonnaise - 2 pieces

ENDIVE 85 KR
with chickpeas cream, toasted almonds and pecorino romano

AUBERGINE PARMIGIANA 110 KR

CARPACCIO OF RAW HIRAMASA 145 KR
with citrus vinaigrette, red onion and pickled capers

FRITTURA DI PESCE MISTO 155 KR

VEAL TARTARE 135 KR
with toasted pan brioche and pistachio cream

GRILLED ITALIAN SAUSAGE 130 KR
with salsa verde and scamorza cheese

SELECTION OF 3 CHEESES, MARMALADE AND GRISSINI 110 KR

CHARCUTERIES

PANCETTA ARROTOLATA 65 KR

PROSCIUTTO CRUDO 65 KR

SALAME STAGIONATO 65 KR

PROSCIUTTO COTTO IN ERBA 65 KR

With payment by credit card the card issuer's fee is charged. All prices are in Danish kroner.

PASTA

TROTTOLE 180 KR
with artichoke cream, steamed mussels and fried garlic

POTATO GNOCCHI 155 KR
with pine shoot pesto, toasted walnuts and stracciatella cheese

CAPPELLETTI 195 KR
filled with roasted chicken, tomato bechamel and taggiasca olive

REGINETTE 225 KR
with danish shiitake mushroom, parsley and seasonal truffle

RIGATONI CARBONARA 175 KR

SPAGHETTI 245 KR
with lobster and dried tomato

TAGLIATELLE 195 KR
with wild boar ragú and kale

AGNOLOTTI FILLED 160 KR
with roasted pumpkin, taleggio cream and nutmeg

CHEESE & DESSERT

CHOCOLATE SOFT SERVE 85 KR
with marsala caramel, candied orange and toasted hazelnut

MILLE-FEUILLE 85 KR
with mascarpone cream and glazed chestnut sauce

AFFOGATO 75 KR

Please speak with our team in regards to any allergies you might have

The kitchen closes 22.00 Sunday to Wednesday and 22.30. Thursday to Saturday