

A la carte

Appetizers

Salted & confite foie gras

Elderflower, pickled beech hats & rye bread

99.-

Fried scallops

Pea puree, crispy serrano & chicken fong

99.-

Charcuterie

Sweet – sour - salty

99.-

Main dishes

Danish summerduck

spinach– butter potato – raspberry vinegar

185.-

Amerikansk terres major

Beetroot baked fennel – beef gravy

185.-

Mussels and fries

White wine steamed mussels– pommes – aioli

159.-

salted cod

scallop– smoked potato – cabbage

185.-

Amerikansk ribeye 300g

Bearnaise – pommes – estragonglace

255.-

Aristo burger

beef – thyme potator – chilimayonnaise

129.-

Desserts

Reinforcement knights

toast – cinnamon – vanilla

75.-

cheese

brie de moux – cahils porter – garni

75.-

Moccamouse

White truffle – raspberrypuree – licorice nougat

75.-

3 course menu 299.-

-allowances for american rib eye 55.-