

AMASS

Salted Brill, Dried Plum, Kelp Oil

Carrot, Almond "Ricotta" Preserved Elderflower

Ramson, Mussel, Chewy Potatoes, Burnt Lemon

Icelandic Lamb Neck, Celery, Soured Cream, Black Pepper

Hazelnut, Coffee, Burnt Chocolate, Cep Mushroom

Chestnut and Smoked Butter Cakes

MENU 695 DKK

WINE PAIRING 425 DKK for 4 glasses

EXTENDED MENU with 9 servings, 895 DKK

EXTENDED WINE PAIRING 725 DKK for 7 glasses

Vegetarian menus are available upon request.

Please note that the menu is subject to change.

