

1 COURSE 150 / 2 COURSES 225 / 3 COURSES 250

PLEASE NOTICE THAT SOME DISHES REQUIRE AN EXTRA CHARGE

- THE ODENSE MENU -

CEVICHE

ceviche on haddock with fresh mango, sweet chili, lime, red onions, toasted pine nuts, cilantro and crispy tostada

BEEF BEARNAISE

grilled grass-fed south american striploin served with french fries, grilled shallots and truffle bearnaise

OREO SUNDAE

chocolate sorbet and vanilla ice cream with crushed oreos and creamy caramel

375

3 glasses of wine, coffee and water +150

- SNACKS -

BLUE POTATO CHIPS with truffle cream	40
OYSTERS with two kinds of vinaigrette	100
BAERII CAVIAR 30 gr. with sour cream, chopped red onions and chives	395

- STARTERS -

CEVICHE

ceviche on haddock with fresh mango, sweet chili, lime, red onions, toasted pine nuts, cilantro and crispy tostada

LOBSTER BISQUE +50

creamy lobster bisque with lobster meat, tomato compote, bronze fennel, dill oil and winter radishes

TARTARE

steak tartare with chives emulsion, pickled gooseberries, potato chips and grated 'havvus' cheese

STRACCIATELLA (V)

with baked figs, pickled tomatoes, black olives, tarragon shoots, toasted almonds and balsamic glaze

- MAIN COURSES -

BEEF BEARNAISE +150

grilled grass-fed south american striploin served with french fries, grilled shallots and truffle bearnaise

COD

pan-fried cod with mussel blanquette, lemongrass, teriyaki-glazed pak choi, toasted sesame seeds, red curry and wild puffed rice

BUTTERNUT (V)

grilled butternut squash with creamy butternut purée, soy butter, dukkah and red shiso served with crispy tacos

PORK CHEEKS

braised pork cheeks with sweet purée, pickled lingonberries, grilled tuscan kale, pork glaze and confit parsley root

FRIED CHICKEN BURGER

fried welfare chicken with cheddar, sweet tomato salsa, cucumber salad, little gem lettuce and pepper mayo

FLAPMEAT +75

served with variation of celery root, horn mushrooms, pickled onion shells, crispy french fries, glaze on smoked bone marrow, watercress and mustard seeds
(medium done)

- DESSERTS -

GÂTEAU MARCEL

with fresh orange sorbet, toasted pistachios and lemon verbena

OREO SUNDAE

chocolate sorbet and vanilla ice cream with crushed oreos and creamy caramel

CITRUS MOUSSE

creamy mousse, coconut ice cream, roasted coconut, lemon verbena and crispy sesame biscuit

- MANIFEST -

We love to offer excellent food and drinks at unusually reasonable prices and in order to do so, we have to compromise on other areas.

- 1) We provide good wine and food in wonderful surroundings - We do not tell long stories about the food and do not know the intimate details about the origin of the wines.
- 2) You play an active role in the meal: You pour the drinks yourself and read the elements on your plate - Therefore we get to serve good ingredients and big wines at reasonable prices.
- 3) Our waiters on the floor is selected for their good mood and contagious laughter, not for their intense studies of wines and cheeses. If you do have any questions, please ask. The answer might be found, and we will happily search for it.
- 4) If we do not live up to your expectations, please tell us. We can strive to solve the problems now and give you a good evening.

- SIDES -

FRENCH FRIES with sea salt	35
TRUFFLE-FRENCH FRIES	45
GRILLED PADRON PEPPERS with smoked sea salt	35
POTATO PURÉE stirred with truffle	35
LITTLE GEM SALAD with goma dressing and soy almonds	35
TRUFFLE-BEARNAISE served warm	35

- COCKTAILS -

CUCUMBER G&T	
HENDRICK'S GIN - TONIC - CUCUMBER - LEMON	85
BOURBON SOUR	
BOURBON - LEMON - EGG WHITE	95
ESPRESSO MARTINI	
VODKA - KAHLÚA - ESPRESSO	95
STORMY GINGER	
ORGANIC DARK RUM - GINGER - LEMONGRASS	80 / PITCHER 350
PURPLE HAZE	
ORGANIC LAVENDER-VODKA - LIME - RED CURRANTS	80 / PITCHER 350

Got any allergies? Ask your waiter so we can guide you safely through the menu.

Credit card fee: Company cards issued both within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee. All transactions on American Express cards are surcharged.