

DINNER

MAIN

Dayboat Fish Baked en Papillote with Fermented Chickpeas and Bean Sprouts (GF)

Grilled Salmon Belly with Ginger and Flowers (GF, DF)

Vegetable Tacos with Whole Roasted Cauliflower and Black Garlic (V, GF, DF)

Grilled Chicken with Ginger and Lemon Thyme (GF, DF)

ACCOMPANIMENTS

House-made Pickles (V, GF, DF)

Slow-cooked Heirloom Tomatoes (V, GF, DF)

Fennel with Pickled Green Strawberries and Spruce Tips (V, GF, DF)

Winter Greens Grilled in Seaweed with Lemon and Fresh Flowers (V, GF, DF)

Sweet Beets with Salted and Sour Cherries (V, GF, DF)

New Potatoes with Ramps and Matcha Tea (V, GF, DF)

Japanese Eggplant with Fermented Beans and Hazelnuts (V, GF, DF)

Chef's Choice (chef will select three sides to complement your main course)

DESSERT

Seasonal Sorbet (V, GF, DF)

Nut Milk Panna Cotta (V, GF, DF)

Chocolate, Chocolate, Chocolate (GF)



Shou Sugi Ban House

Designed by Chef Mads Refslund