

LUNCH

MAIN

Steamed Mussels and Shrimps with Herbs and Flowers (GF)

Mackerel with Grilled Heart of Romaine, Buttermilk and Salted Egg Yolks (GF)

Duck Egg Cooked in Hay Butter with Spinach and Ramson (GF)

ACCOMPANIMENTS

Bitter Lettuce with Orange and Walnuts (V, GF, DF)

Zucchini Flatbread with Pumpkin and Citrus (V, DF)

Chickpea and Hazelnut Spread on Toasted Rye Bread with Bean Sprouts (V, DF)

Braised Whole Artichoke with Pickled Rosehip and Hazelnuts (V, DF, GF)

Grilled Avocado with Seaweed and Ponzu (V, GF, DF)

Chef's Choice (chef will choose two sides to complement your main course)

DESSERT

Seasonal Sorbet (V, GF, DF)

Mixed Berries (DF)



Shou Sugi Ban House

Designed by Chef Mads Refslund