

À la carte

Grønne oliven	50
Utah Normandy østers, natural & sæsonens	1 stk. 55 / 3 stk. 150
Blæksputte, wasabi, shiso & ahorn	150
Grillet brød, røget ål & Parmesan 40 mdr.	105
Hjemmelavet surdejsbrød & voatsiperifery pebersmør	55
Hamachi, agurk, kiwi & røget æggeblomme	155
Blæksprutte, morteau pølse, kål fra Seerupgård, rygeost & vin jaune	170
Grillet pighvar, beder, sumak & bergamotte	260
Andebryst, babygulerødder, appelsin & cumeo-peber	230
Grillet blomkål, mimolette, valnødder & sort trøffel	215
Udvalg af 3 oste & grillet surdejsbrød	165
Sesampandekage, hjemmedyrket honning, gedeostsorbet & bipollen fra Seerupgård	125
Citrus-cremeux med tagetes, calamansi-sorbet frisk & confiteret citrus	125
Sprød & cremet chokolade & kakao mucilage	125

Vi anbefaler 3-5 retter pr. person

À la carte

Green olives	50
Utah Normandy oysters, natural & seasoned	1 pc. 55 / 3 pc. 150
Grilled octopus, wasabi & seaweed	150
Grilled bread, smoked eel & parmesan 40 months	55
Home made sourdough & voatsiperfery pepper butter	55
Hamachi, cucumber, kiwi & smoked egg yolk	155
Squid, morteau sausage & kale from Seerupgaard, rygeost & vin jaune	170
Grilled turbot, beetroots, sumak & bergamot	260
Duck breast, baby carrots, orange & cumeo pepper	230
Grilled cauliflower, mimolette, walnuts & truffle	215
Selection of 3 cheeses, served with home made sourdough	165
Sesame pancake, hometown honey, goat cheese sorbet & bee pollen from Seerupgaard	125
Citrus-cremeux with tagetes, calamansi sorbet, fresh & confit	125
citrus Crispy & creamy chocolate with cocoa mucilage	125

We recommend 3-5 courses pr. person