Holly

Snacks

Green olivens	45
Bread & olive oil	35
Oysters – vinaigrette & lemon	1 pcs. 40 / 3 psc. 100
Stracciatella & seasonal greens	85
Charcuterie from Troldgaarden	95
Grilled squid – soyaglace & lemon mayo (2 sticks)	95
Croquettes of the day with mayo (3 psc.)	75

Small dishes

Salted fish of the day - oysters, parsley vinaigrette & kohlrabi	125
Celery with ponzu mayo & crisps	95
Grilled yellow beets - walnuts, yoghurt & chilli	115
Fennel salad – Tomme de Chevre	115
Grilled greens - olive oli blanquette & biches	115
Hand-cut organic beef tartar - horseradish & cabbage	135

Dishes

Cockles - 'bakskuld' X.O & whey	165
Danish organic chicken thigh - beans & elderflower	195
Fried hake - soubise & dashi	225
Vegetarian pasta of the day	145

Mains

Baked halibut - n'duja, celery & mussels	255
Danish Duroc pig - cloud sauce & seasonal greens	255

Dessert

Yoghurt sorbet - chokolate & blood orange	95
2 cheeses - sweet & crisp	95

Please inform your waiter of any eventually allergies

Holly

Bubbles & oysters

3 oysters + 1 glass of bubbles

150

4 course menu

450

Menu must be chosen by the whole table
(Wednesday & Thursday 350)

Salted fish of the day - oysters, parsley vinaigrette & kohlrabi

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Grilled greens - olive oli blanquette & biches

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Danish organic chicken thigh - beans & elderflower

or

Fried hake - soubise & dashi

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Yoghurt sorbet - chokolate & blood orange

or

2 cheeses - sweet & crisp

3 glasses of wine

425

Bread with olive oil & water ad libitum

50 pr person

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