

# À LA CARTE

# CHAMPAGNE & SPARKLING

NV Veuve Clicquot Reserve, Champagne	215,-/1250,-
2013 Dom Perignon, Champagne	3495,-
NV Wiston Estate Brut, South Downs	255,-/1295,-

## APPETIZERS

### Mountain Trout & Early Apple

Lightly cured trout, compressed autumn apple, yuzu kosho radish, crackling fish skin, trout roe, ajo blanco and green juniper berries

F, SO, N-M/A	255,-
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### Vestfold Duck & Preserved Blackcurrant

Cold smoked duck breast, roasted pumpkin gel, preserved blackcurrant, hazelnut shards

N, N-HA, M	285,-
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### Hasselback Jerusalem & Kohlrabi

Salt baked Jerusalem artichokes, Lacto preserved kohlrabi, browned butter cream, wood sorrel

M	245,-
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## MAINS

### Venison & Black Berries

Grilled venison striploin, parsnip cream, autumn chanterelles, beets, black berries and vervaine berry sauce

Served with truffle potato mousseline	
M	495,-

### Wild Mushroom Risotto & Aged Gouda (Vegetarian)

Creamy risotto with foraged forest mushrooms, caramelised onions, aged gouda foam, honey roasted sunflower seeds and a herby salsa

M	395,-
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### Arctic Char & Hay Cooked Salsify

Lightly smoked Arctic char, hay infused salsify, buttermilk & dill emulsion, rosette kale, mustard seed

Served with a fine potato cream	
F, M, MU	435,-

## DESSERTS

### Autumn Leaves

Poached Apples with a hint of cinnamon, spruce tip cream, hazelnut praline, lingonberry dust

W, E, N, M, N-M/A, N-HA	155,-
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### THE THIEF Tiramisu Caviar

Signature mascarpone sabayon with coffee soaked sponge, topped with coffee “caviar” pearls

M, SO, E	185,-
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### Small Sweet

A small, curated selection of sweet creations from our pastry team.

M, SO, N, N-P, N-M/A, N-HA	165,-
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## DRINKS

### Soft drinks

Soda	65,-
Eira Still/Sparkling	125,-
Sparkling Tea	125,-/595,-
Erdinger Weissbier Non-Alcoholic 0.0%	85,-

### Coffee

Espresso/Double Espresso	35,-/45,-
Cappuccino	55,-/65,-
Cortado	45,-/55,-
Tea (Palais des Thés)	65,-

### ALLERGENS

C: Celery	G: Gluten	MU: Mustard	R: Rye	SO: Soya
E: Egg	M: Milk	N: Nuts	SE: Sesame	SU: Sulphites
F: fish	MO: Molluscs	P: Pork	SH: Shellfish	W: Wheat
N-M/A: Nøtter/Nuts - Mandel/Almond				
N-P: Nøtter/Nuts - Pistasj/Pistachio				
N-HA: Nuts - Hazelnut				