

RØMER MENU

450 kr. per person.

The menu is served 'family style' to share around the table.

SNACKS

CROUSTADES | with beef tartare, chili and cress

OLIVES | Blond Amfissis

PÃO DE QUEIJO | with pepper mayo, iberico ham and parmesan

SMALL DISHES

WATERMELON CEVICHE | dashi, ponzu, chives, jalapenos, cucumber and cilantro

TUNA TARTARE | with spicy miso, ponzu, wasabi and fried rice paper

SLIDER BEEF | slow roasted beef, spicy sauce and pepper mayo

AVOCADO | Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

MAIN - choose between

ROASTED CHICKEN | with 'esquites', corn, feta, chili mayo and adobo sauce

MOQUECA | fish and shellfish in cremy sauce with coconut milk, rice, cilantro and spring onion

RIBEYE | with port wine saice, mussel sauce and grilled onion (+100)

ROASTED CABBAGE | smoked marrow, crispy croutons and beurre blanc)

(add on to main; choose between crushed potato with parmesan and herbs or fries wit aioli)

DESSERT

DANISH STRAWBERRIES | malt, mint and vanilla ice cream

THE MENU MUST BE SELECTED BY MIN. 2 PEOPLE 4 GLASSES OF GOOD WINE | 300 incl. Waseen water - still or sparkling