
RØMER

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

SAITHE 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 BALLOTINE | sweet potato purée, nuts and chicken consommé with lemon and chives

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

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

FRIED BROCCOLI | sauce with smoked Vesterhavs cheese, chili, cashews, chives and lemon (V)

(add on to main; choose between confit potato with sour cream or fries with aioli)

DESSERT

MAZARIN CAKE | chocolate, pisco, pickled mandarin and orange sorbet

THE MENU MUST BE SELECTED BY MIN. 2 PEOPLE

4 GLASSES OF GOOD WINE | 300

incl. Waseen water - still or sparkling