



SARFALIK TASTING MENU

Fennikelgravet laks

Fermenteret fennikel, stjerne aniscreme, sprød fennikel

Fennel-cured marinated salmon

Fermented fennel, star anise cream, crispy fennel

Lammetatar

Sprød jordkok, fermenteret jordkokskum, blåbærgele

Lamb Tartare

Crispy Jerusalem artichoke, fermented Jerusalem artichoke foam, blueberry jelly

Rensdyrtunge

Røget rensdyrtunge, bolsjebeder, rødbedepuré

Reindeer Tongue

Smoke-cured reindeer tongue, Chioggia beets, beetroot puree

Helleflynder

Lamme-/moskusfedt, karamelliseret løgpuré, beurre blanc, perleløg

Halibut

Lamb / musk ox fat, caramelised onion puree, beurre blanc, pearl onions

Isbjerget

Lavendelmarengs, brunet smøris, grønlandsk timiansne, Grønlandsk postte

The Iceberg

Lavender meringue, browned butter ice cream, Greenlandic thyme snow, Greenlandic Labrador Tea

5 retter

Five Courses

Menu 635

Vinmenu 575

Lammetatar

Sprød jordkok, fermenteret jordkokskum, blåbærgele

Lamb Tartare

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The Iceberg

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3 retter

Tree Courses

Menu 525

Vinmenu 425

Oste til menu

Cheeses for menu 95

- udvalgt glas vin

- selected wine, 1 glass 125

Tastingmenu bestilles af hele bordet inden klokken 21.00

The tasting menu is subject to order by the entire party before 9.00 p.m.

DKK

