

Studio Menu

Tiger potatoes & bay shrimps

Salad & oysters

Cauliflower with walnuts & Gold caviar from Gastro Unika

Confit of almond potatoes & preserved truffles

Creamy beach crabs
parsley & seaweed

Salted squid & coriander
green strawberries & grilled cucumbers

Mackerell with Danish tomatoes and shiso

Our bread

Trap caught Swedish langoustine & tarragon
red berries & roasted sunflower seeds

Poached cod
blue mussels & Baerii caviar from Gastro unika

Grilled sustainable caught monkfish
asparagus from Søren Wiuff & preserved vegetables

Airy sheep yoghurt from Hårbølle dairy farm
celery & garden sorrel

Smoked vanilla with warm rhubarb & caramelized bread

Chocolate pie – 100 % cacao
Salted caramel & fermented sweet cherries – Ecuador 75 %
Birchbark & rum
Raspberries & woodruff
Sichuan pepper & strawberries

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Wine pairing

2018 – Cantenac Brown “Alto de Cantenac Brown” – Bordeaux – France

2022 – Ørnberg “Paulus” – Sjællands Odde – Denmark

2021 – Jean Stodden ”BdN” – Ahr – Germany

2020 – Claude Buchot ”Terroir du Bry” – Jura – France

2021 – Guy Breton ”Vielles Vignes” – Morgon – Burgundy – France

2019 – Peter Jakob Kühn ”Spätlese” – Rheingau – Germany

NV – Heiwa Shuzō ”Nigori Umeshu” – Japan

1200 ,-

Upgraded wine pairing

2020 – Weingut Leitz “Berg Schlossberg” – Rheingau – Germany

2020 – Bodegas Fefifanes – Rias Baixas - Spain

NV – Franck Bonneville ”Cuvée rosé” – Avize – France

2020 – Domaine Decelles ”Savigny-les-Beaune” – Beaune – Bourgogne – France

2021 – Capitain Gagnerot ”La Micaude 1er cru” – Ladoix – Burgundy – France

2019 – Château d’Arche – Sauternes – France

2015 – Domaine Tissot ”Vin de paille” – Jura – France

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