

Menu

Judies Experience

5 dishes sharing style

600,- pr. person.

(Must be chosen by the entire table)

À la cart menu

Surdejsbrød 45,-
sourdough bread

Saltet fisk med sennep, Peberfrugt & citrus 145,-
Salted fish with mustard, bell pepper & citrus

Butternut squash med Stracciatella, ristede kerner & urte sifon 110,-
Butternut squash with Stracciatella, roasted kernels & sifon on herbs

Tatar af okseinderlår med syltede agurker, puffet ris, mayo & karry 170,-
Beef tartare with pickled cucumber, puffed rice, mayo and curry

Dansk nakke af gris med solbær, kål & sauce på ristede ben 185,-
Danish pork neck with blackcurrant, cabbage & roasted pork sauce

Dampet fisk med græskar puré, gule beder & beurre blanc med sylt &
hasselnødder 185,-
Steamed fish with pumpkin puree, yellow beets & beurre blanc with Pickles & hazelnuts
(not included in the 5 courses)

Æblekage med vanilje is, hvid chokolade crème & Karamel 100,-
Danish apple cake with vanilla ice cream, white chocolate crème & caramel

3/5 Oste fra Ostevognen med sprødt & Sødt 120/150,-
3/5 Cheeses from the trolley with crisps and sweet

Petit fours 2 stk. 45,-