

DINNER CLUB SAMPLE SET MENU

495 DKK PER PERSON

Everything we serve is natural, organic, biodynamic and locally sourced.

We strive to maintain a thoroughly sustainable restaurant in all aspects. Sustainable for the fish in the sea, the vegetables in the soil, the employees within our walls, our surroundings here at the beautiful Refshaleøen and the producers we work with.

Please note this is only a sample – our menu changes day to day depending on availability of produce.

EAT DIP REPEAT EAT DIP REPEAT EAT DIP REPEAT EAT DIP REPEAT EAT DIP REPEAT

**SMALL SOUP: MUSSEL BISQUE, GREEN OIL
GRILLED STINGRAY WITH EGG WHITE GARUM GLAZE
TUSK TARTAR WITH FERMENTED CHILLIS, SHISO LEAF, FERMENTED
TOMATO & CHILLI JUICE AND SMOKED OIL**

**TAGLIATELLE, MUSHROOM SAUCE WITH DANISH TRUFFLES,
PICKLED OYSTER MUSHROOMS AND CONFIT EGG YOLK**

**BAKED & PICKLED BEETROOT, GOATS CHEESE CREAM,
BEETROOT GLAZE AND RED CURRANT POWDER**

BRIOCHE WREATH, WHIPPED AND BROWNEB BUTTER

**GRILLED HERRING, GRILLED COD ROE, ROASTED LEEKS,
BURNT LEEK SAUCE, KALE PUREE**

**BAKED MERINGUE, PEAR COMPOTE, LEMON VERBENA
COMPRESSED PEARS, HONEY ICE CREAM, LEMON VERBENA OIL**

4 GLASS WINE PAIRING - 330 DKK PER PERSON

LA BANCHINA