

### AROUND THE WORLD WITH DOLORES

3 snacks  
4 shared dishes  
1 dessert

495,-

### WINEPAIRING

3 glasses of wine 375,-  
4 glasses of wine 450,-



### ALL NIGHTER TASTING MENU

5 snacks  
4 shared dishes  
1 dessert

Winepairing

Ad Libitum still or sparkling wine

Coffee or Tea

995,-

### APERITIFS

Blanc de Blancs Brut, Burgundy, France	100,-
Dolores Margarita	125,-
Dark and Stormy	125,-
Gin Hass	135,-
Espresso Martini	145,-
Negroni	145,-



## SNACKS

Panelle, salsa verde mayo and pecorino	Per piece 35,-
Momo with mushrooms from Funga Farm and spicy chutney	Per piece 35,-
Oyster from Rømø with XO sauce and black vinegar	Per piece 65,-
Fried oyster from Rømø with kimchi mayo and pickled kohlrabi	Per piece 65,-

## SNACKS / To share

Crispy Bombay potatoes with sunflower seeds and coriander	85,-
Hummus on white beans with lavoche and dukkah	115,-
Potato and chive bread with crème fraîche	135,-
Iberico Cebo de campo ham, aged 24 months	165,-

## SMALLER DISHES / To share

Buffalo cauliflower with blue cheese dressing and crispy garlic	115,-
Crispy chickpeas with yoghurt, preserved lemon, cucumber, red onion and za'atar	125,-
Turkey nuggets with cranberry hot sauce	135,-
Charred pointed cabbage with anchovy and brown butter emulsion and pangrattato	135,-
Tagliatelle with Øh'duja and mascarpone	150,-
Korean fried mushrooms from Funga Farm with chili and sesame	165,-

## LARGER DISHES / To share

Barley'otto' with mushroom cream, sage and brown butter	195,-
Baked cod with butter beans, pimento butter and kale	210,-
Jerk chicken with rice and peas	210,-

## DESSERTS

Sticky date cake with sesame sauce and lemon cream	115,-
Churros with cinnamon, sugar and dulce de leche	115,-
Cardamom and orange choux bun with pink pepper	115,-

