

### AROUND THE WORLD WITH DOLORES

3 snacks  
4 shared dishes  
1 dessert  
495,-

### WINEPAIRING

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

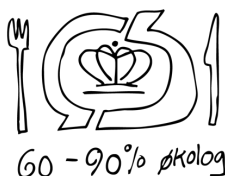


### ALL NIGHTER TASTING MENU

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 20,-
Crispy Prawn wonton, sweet chili sauce	Per piece 35,-
Oyster from Rømø with pickled rhubarb and jalapeno	Per piece 65,-
Fried oyster from Rømø with katsuobushi mayo and pickles	Per piece 65,-

## SNACKS / To share

Crispy potatoes, with wild garlic aiolo and pecorino	95,-
Crudit� and bagda calda	95,-
Roasted onion focaccia with gruyere	125,-
Danish coppa with mostarda di fruiti	155,-

## SMALLER DISHES / To share

Charred tender stem broccoli, mole verde, ricotta and crispy onions	115,-
Crispy chickpeas, mint yoghurt, lime pickle, cucumber, red onion and chat masala	135,-
Hong Kong Style duck wings	135,-
Tagliatelle, cima di rapa, anchovy and garlic	150,-
Retired dairy cow beef tartare with pickled ginger, miso mayo, chili and nori	155,-
Korean fried mushrooms from Funga Farm with chili and sesame	165,-

## LARGER DISHES / To share

Charred leeks, romesco sauce, butter beans and dukka	195,-
Organic lamb, middle-eastern chickpea curry and yoghurt	210,-
Sweet and sour grunard with sticky rice and sesame	210,-

## DESSERTS

Mint chocolate chip ice cream sandwich with chocolate shortbread	105,-
Jamaican ginger cake, rum caramel and coconut	115,-
Basque cheesecake, poached rhubarb and almond	115,-

