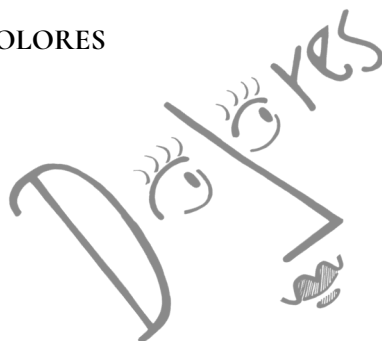


AROUND THE WORLD WITH DOLORES

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

Courgette and onion bhaji, mint raita	Per piece 35,-
Steamed bao gao with mushrooms from funga farm	Per piece 35,-
Oyster from Rømø with kimchi	Per piece 65,-
Fried oyster from Rømø with jalapeno mayo and pickled pepper	Per piece 65,-

SNACKS / To share

Crudit� and green tapenade	85,-
Courgette focaccia with olive oil and basil	125,-
Danish coppa with mostarda di fruiti	155,-
Patatas bravas	105,-

SMALLER DISHES / To share

Homemade fava tofu ssam, gem lettuce, ssamjang mayo and fresh herbs	135,-
Organic burrata with caponata and pangratatta	155,-
Hot chicken wings, ranch dressing and celery	155,-
Korean fried mushrooms from Fungafarm with gochujang and sesame	165,-

LARGER DISHES / To share

Mussels, green curry, spring onion, coriander and chili	225,-
Char siu organic pork belly, pak choy with rice and sesame	225,-
White lasagne with cannellini, courgette and truffle	225,-

DESSERTS

Coconut mousse, late summer berry compote, coconut crumble	115,-
Fig leaf ice cream sandwich with fig jam and shortbread	115,-
Bahn flan, plum and rice wine compote	115,-

