

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,-



60 - 90% økolog

SNACKS

Panelle, pecorino and basil mayo	Per piece 20,-
Mushroom wonton with spring onion and chili oil	Per piece 35,-
Oyster from Rømø with peanut, coriander, soy sauce and lime	Per piece 65,-
Fried oyster from Rømø with curry mayo and katchumba	Per piece 65,-

SNACKS / To share

Homemade trout nduja, whipped ricotta with lemon and oregano gnocchi fritti	155,-
Cornbread, jalepenos, chive and crème fraiche	115,-
Jamon iberico	155,-
Crispy potatoes, herb and buttermilk mayo, pecorino and bacon	115,-

SMALLER DISHES / To share

Esquites corn salad, butterbeans, lime, salted cheese, salsa macha, sour cream and coriander	155,-
Charred hispy cabbage, harissa, labneh and dukkah	135,-
Pad thai with homemade noodles, spring onion, sunflower seeds and lime	155,-
Korean fried mushrooms from Funga Farm with gochujang and sesame	165,-

LARGER DISHES / To share

Miso glazed organic pork belly, roasted pumpkin, cavalo nero	240,-
Organic chicken thigh tikka masala and coconut rice	250,-
Roasted cauliflower, chickpea and tomato curry, tahini yoghurt	195,-

DESSERTS

Apple compote, almond crumble and vanilla cream	115,-
Ginger cake, rum caramel, ginger and coconut cream	115,-
Brie, hot honey and lavoche	115,-

