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

Moroccan beetroot salad with seabuckthorn, mint youghurt, red onion, salted cheese, crispy buckwheat.	**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,-**

