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

When paying with a corporate/business card (issued within or outside the EU) or a private card issued outside the EU, a surcharge will be applied corresponding to our actual transaction costs. The surcharge is calculated based on the card type.

SNACKS

Cauliflower cheese croquette	Per piece **40,-**
Steamed bao with mushrooms from funga farm	Per piece **40,-**
Oyster from Rømø with XO sauce and black vinegar	Per piece **65,-**
Fried oyster from Rømø with harissa mayo and pickled carrot	Per piece **65,-**

SNACKS / To share

Chestnut and mushroom pate and toast	**125,-**
Sweet potato and rosemary bread with roasted garlic butter	**125,-**
Gin cured trout, orange, rosemary oil and pickled fennel	**155,-**
Crispy potatoes, garlic and parsley with crème fraiche	**115,-**

SMALLER DISHES / To share

Roasted beetroot salad with smoked cheese, walnuts and honey	**135,-**
Brussel sprouts with mole, chili and lime	**145,-**
Pizzoccheri, potato, cabbage and thybo	**155,-**
Korean fried mushrooms from Fungafarm with gochujang and sesame	**165,-**

LARGER DISHES / To share

Porchetta, cavalo nero, apple and mustard	**235,-**
Confit duck leg, spiced pickled red cabbage, hoisin and sesame rice	**250,-**
Roast celeriac, puy lentils, salsa verde	**195,-**

DESSERTS

Sticky toffee pudding, brandy soaked raisins, 48% cream	**125,-**
Indian kheer, saffron, pumpkin seed and cardamom	**115,-**
Danish brie, hot honey, lavoche	**115,-**

