

BISTRO NO 12

MENUS

Chef's 3-course menu 395 KR.

- Salmon tartare tossed in kimchi, chives with crispy panko breadcrumbs and cress
- Danish chicken breast with exclusive rösti, browned cauliflower purée, and homemade cucumber salad with wasabi, sesame, and white soy, served with chicken skin sauce
- Fig leaf panna cotta with citrus and ginger gel, finished with lemon balm oil
- **Extra: 3 snacks of the day for 55,-**

Chef's 5-course menu 550 KR.

- 3 snacks of the day
- Salmon tartare tossed in kimchi, chives with crispy panko breadcrumbs and cress
- Crispy tartlet with truffle ricotta, mushroom duxelles, confit onions, pickled mustard seeds, and freshly grated truffle
- Danish chicken breast with exclusive rösti, browned cauliflower purée, and homemade cucumber salad with wasabi, sesame, and white soy, served with chicken skin sauce
- Fig leaf panna cotta with citrus and ginger gel, finished with lemon balm oil

Wine menu

- 3 glasses - 245 KR
- 4 glasses - 295 KR

3 snacks of the day + 1 glass of bubbles 125 KR

STARTERS

- 3 snacks of the day 75 KR.
- Cauliflower fried with miso, on a base of browned cauliflower purée with pickled cauliflower and kale mayo 75 KR.
- Salmon tartare tossed in kimchi, chives with crispy panko breadcrumbs and cress 110 KR.
- Beef tartare with pickled blackcurrant, lovage mayonnaise and seaweed 125 KR.
- Oysters – 2/4/6 pcs. 105/195/250 KR.
- *Classic with rose petals and wild garlic capers*
 - *Asian umami with a hint of chili*
 - *Fried, marinated in chili sauce with pickled onion mayo*
 - *Gratinated oysters*

MAIN COURSES

- Pearl barley risotto with wild mushrooms and mushroom cream with wild herbs from Feddet (Veg) 215 KR
- Mussel soup with lightly poached salmon and green oil, served with bread 239 KR.
- Pan-fried salmon loin with baby potatoes, seasonal vegetables, onion purée, served with hollandaise sauce 269 KR.
- Danish chicken breast with exclusive rösti, browned cauliflower purée, and homemade cucumber salad with wasabi, sesame, and white soy, served with chicken skin sauce 279 KR.
- Tenderloin of young beef, seasonal garnish, crispy potato, fresh greens, homemade béarnaise 295 KR.

KIDS DISHES

- Homemade chicken skewers and fries with dip 89 KR.
- Homemade nuggets and fries with dip 89 KR.
- Kids pizza, choose between margarita, ham or pepperoni 89 KR.
- Children's dessert with 3 scoops of homemade ice cream from the garden 65 KR.

DESSERT

- Fig leaf panna cotta with citrus and ginger gelée, served with lemon balm oil. 105 KR.
- White chocolate with honeycomb and blackberry sorbet 115 KR.
- Dark warm, airy chocolate mousse with blackberry sorbet and blackberries 115 KR.
- 3 types of cheese with sweet and crispy 125 KR.
- Vanilla ice cream on a crisp rosette base with caviar (min. 2 pers) 175 KR.