APPETIZERS

SCALLOP CEVICHE DKK155,-
Fresh scallop served with orange dressing, red onion ,celery, bell pepper, orange segment and lemon segment

REINDEER SPRINGROLL DKK135,-
wrap springroll stuffed with reindeer, cabbage, carrot and potato served with Teriyaki mayo, red chili and spring onion

GREENLANDIC PLATTER DKK165,-
Lumpfish roe served with creme fraiche and puff pastry
Cooked halibut and snow crab served with lemon, garlic and aioli
Mattak and crispy mattak served with soya caviar and aromat

BEETROOT CARPACCIO DKK135,-
Cooked beetroot sliced served with caper, homemade vegan cheese, onion, salad with balsamic dressing

MAIN COURSE

BRAISED MUSK OX DKK315,-
Braised musk ox with mustard served with mashed potato, carrot puree, artichoke, carrot, pickled red radish

DEEP FRIED HALIBUT DKK285,-
Beer-battered Halibut served with potato deep-fried in " Whale oil", green pea, fresh lemon, tartar sauce

DUCK CONFIT DKK315,-
Duck leg confit served with duck jus, butternut squash puree, sugar snap , fried potato, lingonberry compote

PTARMIGAN DKK390,-
Pan-seared ptarmigan served with sugar snap peas, mushrooms, parsnip, pave potato, ptarmigan sauce

PAPPARDELLE PASTA DKK250,-
Homemade Pappardelle pasta with mushrooms and vegan cheese served with grilled portobello mushrooms and pine nuts

DESSERT

PEAR CAKE DKK125,-
Pear up-side down cake, chocolate ice-cream

CHOCOLATE TART DKK135,-
Chocolate tart, lingonberry sorbet