

THE MENU

SUMMER 2021

SNACKS

potato & lumpfish roe
malt crisps & shrimps from rømø
hasselbach & caviar

CEVICHE

danish lobster, cucumber, chorizo, gazpacho verde, macadamia

TURBOT "CORDON BLEAU"

white asparagus, chicken skin, mussel sauce

PIKE-PERCH

brioche, tomato juice, oregano, artichoke

RAW FILLET OF BEEF

truffle, salted lemon, lettuce. crispy potato

POUSSIN

fresh peas, mushroom croquette, sauce with morels & pearl onions

RHUBARB MILLEFEUILLE

lemon curd, yoghurt ice cream, citrusy herbs, crumble

** choose from 3 to 6 dishes plus snacks*

** prices from DKK 1200 including wine pairing*

THEKRANE
PRIVATE DINING