

SPECIALS

GREEN TABLE DINNER

hosted by chef
MARCUS SAMUELSSON

SUSTAINABLE MENU



The menu is based on the Lancet Report, which is owned and developed by EAT - a guide to a fantastic, seasonal, healthy meal and a way to make the lowest possible footprint on our planet at the same time.

APPETIZERS

Kålrodstaco, pickled kålrabi, røget tomat, grillede gulerødder, chimichurri, korianderkarse

Swede taco, pickled kohlrabi, smoked tomatoes, grilled carrots, chimichurri, ghoe cress

MAIN COURSE

Misoristet spidskål & Broccolini, tahinristede løg, friterede kikærter, kokosmælk, mandel & crispy kartoffel, serveret med provence krydret torsk

Miso roasted Point Cabbage & Broccolini, tain roasted onions, fried chickpeas, coconut milk, almonds & crispy potato, served with Provencale rubbed cured cod fish

DESSERT

Jordbær & rabarber, vandmelonssorbet, chili-pickled vandmelon, karamelliseret majsbrød

Strawberries & rhubarb, watermelon sorbet, chili-pickled watermelon, caramelized cornbread

MENU 335

Minimum amount of guests to order is 20 pax.
The menu should be ordered one day in advance.



KITCHEN & TABLE

BY MARCUS SAMUELSSON