

RESTAURANT



NUMBER TEN

SHARING MENU

Here you have the opportunity to taste all the dishes from the menu. The menu is intended for those of you who appreciate different taste experiences and the pleasure of sitting a little longer and enjoying the food. It is the kitchen's "masterpiece" and the menu is served according to the chef's clock.

The sharing menu is for the minimum of 3 people.

Consisting of HORS d'oeuvre, starter, main and dessert.

Good food is so much more enjoyable when shared with your loved ones...

DKK 475 per person,-

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HORS D'OEUVRE

CHIPS & DIP

DKK 45,-

COD BRANDADE

Smoked mayo - Stock fish

DKK 59,-

QUAILEGGS

Chipotle emulsion

DKK 49,-

STARTERS

KOHLRABI TATAR

Parmesan mayo - Roasted hazelnuts

DKK 89,-

CRAB SALAD

Sourdough crouton - Celery

DKK 118,-

DUCKLIVER MOUSSE

Port wine - Beer pickled onion - Crispy Brioche

DKK 98,-

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MAINS

PANFRIED ARTIC CHAR

Mini romaine lettuce- Dill apple - Roasted almonds - Siphon hollandaise

DKK 259,-

ROASTED LEG OF LAMB

Glazed Hokkaido - Miso mayo - Smoked walnuts

DKK 249,-

GLAZED PORKBELLY

Pork grinds - Confit potatoes -

Gravy with pickled tapioca - Raw pickled lingonberries

DKK 259,-

BEEF TENDERLOIN

Crepinette - Onion variation - Red wine sauce

DKK 298,-

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DESSERTS

WARM CHOCOLATE NEMESIS

Tonka sherbet – Grilled mango purée – Crystallized white chocolate

DKK 109,-

BAKED PLUMS

Lemon curd – Oat crumble cake

DKK 98,-

APPLES

Macaroons – Vanilla – Cream

DKK 108,-

RAV-CHEESE FROM THYBORØN

Warm cream – Smoked tomato powder – Fried Danish rye bread

DKK 128,-

CHOCOLATE TREATS

Three types of filled chocolates

DKK 59,-