

BLOMST

Oysters - natural or ginger & lime 3 / 6 / 12	120 / 225 / 445
Bread w. olive oil & butter	25
Charcuterie small/large	125/245
Cheese platter	95
Mixed Platte	195
Mushroom & Gruyere toast	55
Danish "æbleskiver" w. truffle creme	55
Croquettes w grilled pork	60
Raw & pickled greens w creme cheese	90
Potato - Brown Butter - Truffle	90
Ceviche - Komquats - Grape - Wasabi	95
Tartar - Horseradish - Sorrel	95
Buratta - Endive - Cherries - Balsamico	115
Pasta Agnolotti - Chanterelles - Sherry	155
Monkfish - Miso - Haricots Verts - Sauce Nage	165
BBQ Pork - Spinach - Celeriac - Sauce Gastrique	165
Beef - Lomo - Cabbage- Madeira Sauce	185
Cheese platter	95
Tonka Bean Parfait - Salty Caramel - Wild Blueberries	75
Chocolate - Creme Anglaise - Black Berries	75

Sharing menu for the table 450 p.p

Wine pairing	2 glass - 150
	3 glass - 225