

## Pop Up Kitchen: VesterØL

VesterØL is known from the Danish island of Læsø and from their pop up in Tisvilde where seasonal food and high quality ingredients are in focus.

### Sharing Menu

*To be ordered by the entire table. Price per person. Vegetarian option available*

475

White onion salad, fried bread & malt crustacean  
White asparagus, grilled salad sauce & smoked parsley  
Sweet potato, langoustine, lardo & fermented rose hip  
Glazed potato, 'burnt' duck, sour cabbage & Thybo cheese  
Secreto schnitzel, gooseberry jam, tartare w. lime & tonkatsu  
'Øllebrød', caramel, beer/espresso ice cream & black currant

+ Add-on: Beer Pairing Menu (3 x 40 cl beers)

195

*Try the beer pairing menu featuring a Pilsner, an IPA and a Fruited Sour to compliment the food menu*

### A La Carte

*We recommend 3-4 dishes per person*

#### Snacks

95

White onion salad & Ponzu  
Fried bread & Black sesame  
Malt crustacean & Black butter celeriac

#### Mains

Brazilian bread, marmelade, smoked marrow	85
Lompe, grilled leeks, grape kimchi, lumpfish roe	125
White asparagus, grilled salad sauce, stems, smoked parsley	125
Sweet potato, langoustine, lardo, fermented rose hip	145
Glazed potato, 'burnt' duck, sour cabbage & Thybo cheese	165
Secreto schnitzel, gooseberry jam, tartare w. lime & tonkatsu	195

#### Desserts

"Øllebrød", beer caramel, beer/espresso ice cream & black currant	95
Burnt hazelnut, juniper, brown butter & cardamom	95