

A la carte

Vi anbefaler, at du vælger 3-4 retter
We recommend 3-4 dishes

SNACKS

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| Lun løgtærte, stegte svampe & syltede kantareller Warm onion tart, fried mushrooms & pickled chantarelles | 65,- |
| Baby kys østers, grøn chili & kimchi Baby kiss oysters, green chill & kimchi | 39,- stk |
| Grillet musling & svampe på spyd med persille Grilled mussel & mushrooms on skewer with parsley | 65,- |

MINDRE RETTER — SMALLER DISHES

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| Taramosalat med radicchio & citrus vinaigrette Taramosalata, radicchio & citrus vinaigrette | 135,- - |
| Gule beder, syltet fennikel, ricotta & mandelsauce Yellow beets, pickled fennel, ricotta & almond sauce | 135,- - |
| Saltet hiramasa, syltede gulerødder, selleri & figenblade Salted hiramasa, pickled carrots, celeriac & fig leaves | 165,- - |
| Tatar, vesterhavssost, kål & syltede agurker Tartare, aged cheese, cabbage & pickled cucumbers | 145,- - |
| Glaseret pindsvinepigsvamp, hyldeblomst, syltede løg & aromatisk sauce Glazed lion's mane, elderflower, pickled onions & aromatic sauce | 175,- - |

STØRRE RETTER — LARGER DISHES

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| Grillet sandart, blomkål, hvide ribs & røget fiskesauce Grilled zander, cauliflower, white currants & smoked fish sauce | 165,- - |
| Selleri, grønkål, sennepskorn, syltede bær & sherry Celeriac, kale, mustard seeds, pickled berries & sherry | 185,- - |
| Grillet iberico secreto, grønne asparges & fermenteret pebersauce Grilled iberico secreto, green asparagus & fermented pepper sauce | 215,- |

OSTE OG SØDT — CHEESE AND SWEETS

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| 3 udvalgte oste fra Norden med garniture & ristet rugbrød 3 cheeses from the Nordics with garnish & toasted rye | 155,- |
| Chokoladeganache, blodappelsin, boghvede & pomelo Chocolate mousse, blood orange, buckwheat & pomelo | 105,- |
| Syltede rabarber, sødskærmsparfait & roser Pickled rhubarb, sweet cicely parfait & roses | 105,- |
| Sødt til kaffe eller te Sweets for coffee or tea | 40,- |

Menuer

HARLO

Dagens menu 4 eller 6 retter
Menu of the day 4 or 6 courses

500/775,-

Gule beder, syltet fennikel, ricotta & mandelsauce
Yellow beets, pickled fennel, ricotta & almond sauce

Saltet hiramasa, syltede gulerødder & figenblade
Salted hiramasa, pickled carrots & fig leaves

Tatar, vesterhavssost, kål & syltede asier*
Tartare, aged cheese, cabbage & pickled gherkins

Selleri, grønkål, sennepskorn,
syltede bær & sherry
Celeriac, kale, mustard seeds, pickled berries & sherry

Grillet iberico secreto, grønne asparges &
fermenteret pebersauce*
Grilled iberico secreto, green asparagus & fermented pepper

Chokoladeganache, blodappelsin,
boghvede & pomelo
Chocolate ganache, blood orange, buckwheat & pomelo

*Kun på 6 retters menu

*Only for 6 course menu

Vinmenu/wine menu 4/6 glasses

425/595,-

Ekklusiv vinmenu 4/6 glasses

850/1090,-

FULD HARLO

6 retter, vinmenu, kaffe & sødt
Full Harlo – 6 courses, winemenu,
coffee & petit four

1295,-

GRØNTSAGSMENU

Dagens grøntsagsmenu 4 eller 6 retter
Vegetable menu of the day 4 or 6 courses

(samtlige retter nedenfor er eller kan serveres "vegansk" all
dishes below can be served "vegan")

500/775,-

Salat af syltede gulerødder, figenblade &
peberrod

Salad of pickled carrots, fig leaves & horseradish

Gule beder, syltet fennikel
ricotta & mandelsauce*
Yellow beets, pickled fennel, oat milk
ricotta & almond sauce

Glaseret pindsvinepigsvamp, hyldeblomst,
syltede løg & aromatisk sauce
Glazed lion's mane, elderflower,
pickled onions & aromatic sauce

Selleri, grønkål, sennepskorn,
syltede bær & sherry
Celeriac, kale, mustard seeds, pickled berries & sherry

Grillede rødbeder, kålskud & blåbærsauce
Grilled beets, kale shoots & blueberry sauce

Syltede rabarber, sødskærmsparfait & roser
Pickled rhubarb, sweet cicely & roses

*Kun på 6 retters menu

*Only for 6 course menu