

A la carte

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

SNACKS

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

Grillede hvide asparges, persille, æggeblomme & umodne ferskner Grilled white asparagus, parsley, egg yolk & unripe peaches	155,- -
Gule beder, syltet fennikel, ricotta & mandelsauce Yellow beets, pickled fennel, ricotta & almond sauce	135,- -
Saltet hiramasa, syltede gulerødder, selleri & zalottibloomster 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

Grillet rødfisk, blomkål, hvide ribs & røget fiskesauce Grilled redfish, 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

3 udvalgte oste fra Norden med garniture & ristet rugbrød 3 cheeses from the Nordics with garnish & toasted rye	155,-
Chokoladeganache, rabarber, ristede kerner & solbærblade Chocolate mousse, rhubarb, toasted seeds & black currant leaves	105,-
Sødskærmsparfait, roser & cider Sweet cicely parfait, roses & cider	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,-

Grillede hvide asparges, persille, æggeblomme &
umodne ferskner
Grilled white asparagus, parsley, egg yolk & unripe peaches

Saltet hiramasa, syltede gulrødder & zalotti
vinaigrette

Salted hiramasa, pickled carrots & zalotti vinaigrette

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, rabarber,
ristede kerner & solbærblade

Chocolate ganache, rhubarb, toasted seeds & black currant
leaves

*Kun på 6 retters menu

*Only for 6 course menu

Vinmenu/wine menu 4/6 glasses

425/595,-

Eksklusiv 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,-

Grillede hvide asparges, persille, æggeblomme &
umodne ferskner

Grilled white asparagus, parsley, egg yolk & unripe peaches

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

Sødkærmsparfait, roser & cider

Sweet cicely, roses & cider

*Kun på 6 retters menu

*Only for 6 course menu