

# A la carte

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

## SNACKS

Friske og syltede grøntsager med rygeostcreme Fresh and pickled vegetables with smoked cheese	95,-
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 rødfisk, syltede gulerødder, selleri & zalottiblomster Salted red fish, pickled carrots, celeriac & fig leaves	165,-
Tatar, vesterhavsost, 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 makrel med ærter, syltede hvide ribs og muslinge sauce Grilled mackerel with peas, pickled white currants and mussel sauce	185,-
Selleri, grønkål, sennepskorn, syltede bær & sherry Celeriac, kale, mustard seeds, pickled berries & sherry	185,-
Grillet lam, grønne asparges & fermenteret pebersauce Grilled lamb, 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 leafs	105,-
Sødsøkærmsparfait, 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

Tatar, vesterhavssost, kål & syltede asier\*

Tartare, aged cheese, cabbage & pickled gherkins

Grillet makrel med ærter, syltede hvide ribs og muslinge sauce

Grilled mackerel with peas, pickled white currants and mussel sauce

Selleri, grønkål, sennepskorn, syltede bær & sherry \*

Celeriac, kale, mustard seeds, pickled berries & sherry

Grillet lam, grønne asparges & fermenteret pebersauce

Grilled lamb, green asparagus & fermented pepper

Chokoladeganache, rabarber, ristede kerner & solbærblade

Chocolate ganache, rhubarb, toasted seeds & black currant leafs

\*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

sødskærmsparfait, roser & cider

Sweet cicely, roses & cider

\*Kun på 6 retters menu

\*Only for 6 course menu