

Univers

25 APR. 2015

Appetizers

Crispy Grains from Kornly
Milk, Fermented Juice from Carrot, Crab & Sea Buckthorn Oil
Pear, Pear Vinegar & Lemon Verbena
Jerusalem Artichoke Leaf, Rye Vinegar & Walnut
Dried Apple, Apple Juice & Dried Flowers
"Charred Potato" & Lightly Smoked Sheep Milk Butter
Morel Soup
"Seaweed & Razor Clam" Impressions of the Ocean

Dishes

Jellied Ham, Tomato Water & Sorrel Flowers
"Dillstone", Scallop, Horseradish & Granita from Pickled Cucumber
Salted Hake, Buttermilk, Kaviar & Herb Stems
Bread with Emmer & Spelt
Biodynamic Onions with Chamomile & Melted Hay Cheese
Grilled Oysters from Limfjorden, Fermented Cabbage Juice & Thyme
Brill, Smoked Lard, Mustard Seeds & Pickled Green Berries
Lamb in Juniper Aroma, Celeriac & Pickled Pine

Desserts

Pear, Dried Black Berries, Tagetes & Frozen Yoghurt
Beeswax, Pollen & Cloudberries
"The Taste of Naked Tree", Dark Beer, Prunes & Cream with Beech Wood

Sweet's

Onion Caramel with Plum
Green Egg with Pine
Cake from Pumpkin Seed Oil

A Little Greeting

Black Currant & Liquorice Bonbons