

relæ

omnivore / 4 dishes

Squid, seaweed and ramson.
Rye bread and sprouted grains.
Sødam chicken, chervil and cabbage sprouts.
Yoghurt, lemon and egg.

450 kr.

herbivore / 4 dishes

Sunchoke, mushroom and walnuts.
Rye bread and sprouted grains.
New onions and grilled purée.
Yoghurt, lemon and egg.

450 kr.

wine pairings / 4 glasses

Vigna Vecchia '13 - Collecapretta, Umbria.
Navine '07 - Les Griottes, Anjou.
Thimoteus '13 - Gut Oggau, Burgenland.
Orionides '11 - J. F. Chené, Anjou.

395 kr.

wine pairings / 4 glasses

Lou Coulego '13 - G. Giullaume, Ardeche.
Navine '07 - Les Griottes, Anjou.
La petite oseille '12 - M. Guignier, Beaujolais.
Orionides '11 - J. F. Chené, Anjou.

395 kr.

“Rød Løber” with pickled ramson capers 95 kr. / Wine match 105 kr.

7 courses 725 kr. & 7 wines 685 kr.

all menus include filtered water, sourdough bread and olive oil

payment with all credit cards will be charged according to the credit card company fee

menu #255

certified organic 90-100%

WIFI: relae411

manifest

relæ works on focused and tasty food, no muss, no fuss.
everything is cut to the bone, no frames but the few hanging on the walls.
simplicity with quality comes first, great details are just beneath.
it's our choice to be certified organic, because it's worth it.
wine? we pick 'em natural, you pour 'em.