

Tasting menu 300

Thousand year eeg

Tusinde års æg

Kimchi

Pickled mustard greens

Syltet senneps kål

Pickled spicy peber

syltet chili pebre

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Octopuss tofu – wasabi mayo

Blæksprutte tofu – wasabi mayo

Tea cured salmon – radish – crisp nori

te gravad laks – radisse – sprød nori

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Bao chicken – kimchi – cucumber – scallion

Bao – kylling – kimchi – agurk – springløg

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Ramen pork – pickled daikon – noodles

Ramen – svinekød – syltede kinaradisser – nudler

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Pana cotta – nin jiom peo pa koa

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3 course/ret 200

Pumpkin noodle – tofu – lobster dumpling

Græskar nudler – tofu – hummer dumpling

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Wok fried beef schezuan style, vegetables, schezuan peber, rice

Wok stegt oksekød “schezuan style”, grønsager, schezuan peber, ris

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Pana cotta – nin jiom peo pa koa (Chinese herbal sirup)

Pana cotta – nin jiom peo pa koa (kinesisk urte sirup)