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Starter

Zhoug with boquerones, zucchini, crispy bread and coriander	95
<i>2017 Antonio Lopes Ribeiro Air Loureiro, Arinto, Avesso, Vinho Verde, Portugal 140 kr</i>	
Mushroom croquette with comté and tarragon mayonnaise	115
<i>2018 Joseph Jambon Beaujolais Villages Gamay, Beaujolais, France 120 kr</i>	
Fried pulpo with mint and fried fermented tomato paste, pancetta, choy sum, tomatoes	165
<i>2014 Baron de Ley Reserva Tempranillo, La Rioja, Spain 120 kr</i>	
Baba ganoush with black tahin, red chicory, grilled za'atar bread	145
<i>2018 Joseph Jambon Beaujolais Villages Gamay, Beaujolais, Frankrike 120 kr</i>	
Stewed corn with deep-fried red-fish, pickled jalapeños, green tomatoes and daikon	165
<i>2018 Kurt Angerer Kies Grüner Veltliner, Kamptal, Niederösterreich, Austria 155 kr</i>	

Main course

Iberian Presa with blood orange & espelette braised chicory, spinach and parsley puree, fried black cabbage and sobrasada	285
<i>2016 Colle Massari Rigoletto Sangiovese, Cieligiolo, Montepulcano, Tuscany, Italy 185 kr</i>	
Grilled seabream with ragú of tomato, olives, artichoke escabeche, potato linguine and aioli	285
<i>2018 Castillo de Mendoza Noralba Viura, La Rioja, Spain 130 kr</i>	
Deer topside, butternut squash, flower sprouts, ras el hanout and potato ragu	275
<i>2016 San Giorgio Ciampoleto Rosso di Montalcino Sangiovese, Tuscany, Italy 165 kr</i>	
Gnocchi with spinach and parsley puree, soy pickled shiitake and shallots, oyster mushrooms and pecorino	255
<i>2018 Kurt Angerer Kies Grüner Veltliner, Kamptal, Niederösterreich, Austria 155 kr</i>	

Dessert

Apple crumble with vanilla ice cream, salt roasted apple, roasted white chocolate, crispy oats	95
<i>2015 Francois Villard Les Contours de Deponcins Viognier, Côtes du Rhône, Méridionales, France 150 kr</i>	
Dark chocolate sorbet with preserved seasonal fruit, tuille and nut krokant	110
<i>NV Cellier de la Dona Sweet Emotion Rivesaltes Tuilé Grenache, Muscat, Roussillon, France 90 kr</i>	
Salt roasted almond parfait with cloudberry, lemon verbena meringue and almond cake	95
<i>2017 Michele Chiarlo Nivole Moscato d'Asti, Piemonte, Italy 100 kr</i>	
Chocolate praline with calvados, cinnamon and walnut	30



Menus labelled ASC guarantee farm grown fish having been responsibly produced
Menus labelled MSC guarantee well-managed and sustainable fishing

Ask your waiter about non-alcoholic options