

LYKKE

Starters

Red lumpfish caviar, crushed almond potatoes, smoked sour cream,
browned butter and pickled onions

135

Black salsify with browned butter hollandaise, fried shallots and pickled turnip

135

Veal tartare with roasted garlic mayonnaise and pickled vegetables

145

Claypot aged herring with browned butter, cooked egg, almond potatoes and dill

145

LYKKE platter with Coppa di Parma, Comté, olives, nuts and bread

145

Main Courses

Panfried duck breast with grilled cabbage, roasted garlic mayonnaise,
confit potatoes, Parmesan and chicken gravy

195

Grilled veal entrecôte with French fries, tarragon sauce,
semi dried tomato and grilled gem salad

215

Sautéed cod loin with mussle velouté, crushed almond potatoes,
fennel and lemon confit

225

Soy baked celeriac with green pea crème, grilled cabbage,
pan fried oyster mushrooms and ramson

195

Veal tartare with roasted garlic mayonnaise, pickled vegetables
and French fries

215

Desserts

Rhubarb & raspberry sorbet with poached rhubarb,
cookie crumble and cardamom cream

95

Crème caramel with coffee, pecan nuts and blueberries

95

Chocolate truffle & coffee

58