

### Why sharing?

À la carte menus focus on total individual freedom of choice.

We put the shared food experience at the centre, because the benefits are huge. Gastronomic professionalism and neuroscience goes hand in hand in our world of sharing. We're happy to share the results!



## handshakes?

Since the dawn of time, the handshake has been a symbol of peace, trust and fidelity. According to science, handshakes release oxytocin and strengthens the feeling of belonging.

That is why we always try to welcome you with a handshake whenever it is possible and you feel like it.



### Finger snacks and starters

Shared dinner

10 servings in 3 rounds

Scallop with cucumber, kohlrabi and horseradish Pickled potato in Vichyssoise with oyster, parsley and raw licorice Crudo of white fish with bergamot, unripe peaches and broccoli Tatar of veal "Vitello Tonnato" with capers and crouton Arrancini with butternut squash and truffle aioli

### Family style mains

Chicken confit in creamy sauce with mushrooms and sweet wine

Glazed beef with Madagascar pepper sauce, beans and mashed potatoes +95

- or -

Fish filet with duchesse, spinach, fennel and langoustinehollandaise +95

Meatballs with tagliatelle of celeriac, pickled apples and sauce blanquet with olive oil

Salad of cabbage with salted lemon, sunflower seeds and basil Macaroni gratin with mascarpone, parmesan and pickled chestnuts

### Dessert

Vanilla ice cream with rum braised pineapple and warm caramel sauce

> 395 per person

#### Bread

Focaccia with pesto +30

# **Balanced pairings**

Our take on a wine menu

Cremant d'Alsace, Fernand Engel

Chardonnay Macon-Solutre-Pouilly, Pascal Rollet, Burgundy

- or -

Puy Razac, Grand Cru, Saint Emilion

Herbal Pineapple Delight Mocktail

295 per person

Filtered water, still or sparkling +20 (free refill)



### Why Italian and French?

The Italian & French kitchens are our favorites!

Italian and French dishes are shareable - the DNA of the Mediterranean food culture as well as our credo: "those who share get more".



### Music during the meal?

Music affects human senses during a meal.

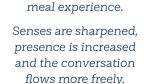
We have asked researcher Signe Lund Mathiesen and DJ Jan Brandi to create a bespoke playlist with music that stimulates the release of dopamine, endorphins and oxytocin. And in turn reinforces the flavours created by our chefs.



#### How does it work?

Shared meals are a superb source of connection between people. When people share a meal, it releases endorphins, dopamine and oxytocin.

> This promotes jov. wellbeing, satisfaction and increases the sense of attachment to others.



Alcohol in

moderation?

When alcohol is consumed

in moderation it contributes to sharpening our sensitivity

and promotes a positive



### Cocktails

PLATES BY NIGHT
DAIQUIRI
ST. GERMAIN MARTINI
ESPRESSO MARTINI
Please ask the waiter for other cocktails and long drinks.

# Mindful drinking

We think you deserve to be spoiled. In case you are not in the mood for alcohol, we've looked far and wide for the very best, non-alcoholic alternatives. Cheers!

### Mocktail

PEACH MELBA	<del>)</del> 5
0,0% sparkling wine, raspberry, peach, vanilla	

### Non alcoholic wine

SPARKLING Rocca dei Forti, Veneto, Italy	295
ROSÉ Rosé, Sauvignon Blanc, Divin, Loire, France	325
WHITE WINE Sauvignon Blanc, J. de Villebois, Loire, France	365
RED WINE Pinot Noir, Divin, Loire, France	345
Beer	

Magleby Organic Klassik ...... 65

### Other

### Various drinks

Beer
Sodas 40
Lemonade 45
Coffee & Tea 40
Filtered water, still or sparkling (free refill) 20



# Wine by the glass

SPARKLING Cremant d'Alsace, Fernand Engel, France
ROSÉ Meditteranee Provence, France
WHITE WINERiesling, Loess, Wegeler, Pfalz, Germany90Chardonnay, Macon-Solutre-Pouilly, Burgundy, France105Sancerre, Roger Neveu, Loire, France130
RED WINEPinot Noir, J. de Villebois, Loire, France90Barbera d'Asti, Antonio & Raimondo, Piemonte, Italy105Puy-Razac, Grand Cru, Saint Emilion, France130
<b>SWEET WINE</b> Perle d'Arche, Sauternes, France
Wine list

In addition to the wines you will find on this page, we have a special menu. Here you often find Great Champagnes, Grand Cru white wines, Super Tuscans and Grand Cru red wines.

### Sparkling

Cremant d'Alsace, Fernand Engel, France	<b>7</b> 5
Baron Albert, Brut l'Universelle, Champagne, France 75	0
De Saint Gall, Brut l. Cru, Champagne, France 99	)5
Valentin Leflaive, Extra Brut, Champagne France 110	0

White wine

Rosé

Viognier, Clomanet, Languedoc, France	395
Pinot Grigio, San Martino, Piedmont, Italy	455
Riesling, Loess, Wegeler, Pfalz, Germany	495
Pouilly-Fumé, Petit et Fille, Loire, France	525
Sancerre, Roger Neveu, Loire, France	550
Chablis, Passy Le Clou, Burgundy France	650
Riesling Grand Cru, Engel, Alsace, France	695
Pouilly Fuisse, Couturier, Burgundy, France	795
Saint-Aubin, Les Ban, Roux, Burgundy, France	895
Meursault, Vieilles Vignes, Dussort, Burgundy, France	995

### Red wine

Grenache, Louise Damiron, Languedoc, France	395
Pinot Noir, J. de Villebois, Loire, France	425
Barbera d'Asti, Antonio & Raimondo, Piedmont, Italy	475
Valpolicella Ripasso, Le Muraie, Veneto Italy	525
Puy-Razac, Grand Cru, Saint Emilion, France	550
Pinot Noir, Ambroise, Burgundy, France	650
Châteauneuf-du-Pape, Cote de l'Ange, Rhone, France	695
PSI, Peter Sisseck, Ribera del Duero, Spain	795
Brunello di Montalcino, Il Poggione, Piedmont, Italy	850
Barolo, Rocche di Manzoni, Piedmont, Italy	925
Gevrey Chambertin, Remoissenet, Burgundy, France	995

### Sweet wine

Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy	395
Perle d'Arche, Sauternes, France	525
Pineau des Charentes, Montifaud, France	595

Plates