

Shared dinner

8 servings in 4 rounds



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!



Why 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.



Alcohol in moderation?

When alcohol is consumed in moderation it contributes to sharpening our sensitivity and promotes a positive meal experience.

Senses are sharpened, presence is increased and the conversation flows more freely.

Finger snacks

Scallop with cucumber, kohlrabi and horseradish

Arrancini with butternut squash and truffle aioli

Tatar of veal "Vitello Tonnato" with capers and crouton

Starters

Crudo of white fish with bergamot, unripe peaches and broccoli

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

Pickled potato in Vichyssoise with oyster, parsley and raw licorice

Family style mains

Chicken confit in creamy sauce with mushrooms and sweet wine and cabbage

– or –

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

– or –

Fish filet with duchesse, spinach, fennel and langoustine-hollandaise +95

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

Kombucha with hops and olive leaves, Vestens Mikrobryggeri

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Chardonnay Macon-Solutre-Pouilly, Pascal Rollet, Burgundy

...

Chablis, Domaine Passy Le Clou, Burgundy

– or –

Puy-Razac, Grand Cru, Saint Emilion

...

Herbal Pineapple Delight Mocktail

375

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 joy, well-being, satisfaction and increases the sense of attachment to others.

The menu is also available as vegetarian
All prices are per person

Plates

The Sharing Restaurant



Bar menu

Burger

Steak burger in grilled brioche, marinated cabbage, chantarelle remoulade and fries

255

Chicken

Chicken confit in creamy sauce with mushroom and sweet wine

295

Beef

Glazed beef with Madagascar pepper sauce, beans and pommes puré

325

Fish

Fish filet with duchesse, spinach, fennel and langoustine-hollandaise

325

Focaccia bread with pesto – 30 per person

Dessert

Dessert Vanilla ice cream with rum braised pineapple, brioche and warm caramel sauce

95

Plates

The Sharing Restaurant



Cocktails

PLATES BY NIGHT	110
Vodka, litchi, raspberry	
DAIQUIRI	110
Dark rum, cane sugar, lime	
ST. GERMAIN MARTINI	110
Gin, elderflower, lemon, thyme	
ESPRESSO MARTINI	110
Vodka, Kahlua, vanilla, espresso	

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	95
0,0% sparkling wine, raspberry, peach, vanilla	

Non alcoholic wine

SPARKLING

Rocca dei Forti, Veneto, Italy	295
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ROSÉ

Rosé, Sauvignon Blanc, Divin, Loire, France	325
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WHITE WINE

Sauvignon Blanc, J. de Villebois, Loire, France	365
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RED WINE

Pinot Noir, Divin, Loire, France	345
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Beer

Magleby Organic Klassik	65
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Other

Various drinks

Beer	65
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	95
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ROSÉ

Mediterranee Provence, France	85
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WHITE WINE

Riesling, Loess, Wegeler, Pfalz, Germany	90
Chardonnay, Macon-Solutre-Pouilly, Burgundy, France	105
Sancerre, Roger Neveu, Loire, France	130

RED WINE

Pinot Noir, J. de Villebois, Loire, France	90
Barbera d'Asti, Antonio & Raimondo, Piemonte, Italy	105
Puy-Razac, Grand Cru, Saint Emilion, France	130

SWEET WINE

Perle d'Arche, Sauternes, France	85
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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	475
Baron Albert, Brut l'Universelle, Champagne, France	750
De Saint Gall, Brut l. Cru, Champagne, France	995
Valentin Leflaive, Extra Brut, Champagne France	1100

Rosé

Mediterranee, Provence, France	395
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White wine

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

