

TASTING MENUS

6 servings tasting menu 295

the dishes we would choose ourselves and a bao of your choice - add dessert +45

4 servings tasting menu 195

a little bit of this and a little bit of that and a bao of your choice - add dessert +45

available as vegetarian, vegan or pescetarian

mandatory for groups of more than 5 guests

SERVINGS

kimchi 45

vermicelli noodle salad 75
wakame, cucumber, szechuan chili sauce

endive leaves 75
jalapeño & yuzu emulsion, kumquats, caramelized hazelnuts

panko shrimps 80
white miso mayo, togarashi, chives

zucchini salad 95
ginger pesto, tempura crisp, havgus cheese

soy cured tuna 115
yuzu & miso emulsion, fried shiso leaf, sesame

fried chicken wings 115
fermented yellow chili & pineapple glaze, sweet peanuts, lime zest

chili wontons 115
shrimp, chili sauce, coriander, peanuts

chicken dumplings 115
wood ear mushrooms, roasted szechuan sauce, parsley oil with sencha tea

tofu dumplings 115
stir-fried vegetables, yellow curry oil split sauce, pickled shiitake mushrooms

steamed rice 35

BAO

duck confit 75
plum hoisin sauce, red cabbage, pickled cucumber, lemon balm

korean fried chicken 75
sweet & sour marinade, kewpie mayo, pickled cucumber

battered pollock 75
tartare sauce, pickled radish, cucumber

fried tofu 75
black garlic mayo, homemade pineapple vinegar, red cabbage

DESSERT

matcha ice cream 75
japanese milk bread 'french toast', bay leaf & lemongrass syrup, coconut

LIMITED EDITION COCKTAILS

razzy spritz 95
gin, amaro, mint, raspberries, cava
some razz with my spritz plz

origami 95
milk clarified nikka whisky with
lemon, amaro, strawberry-vanilla
infused aperitif
plz don't try to fold any glassware

hemingway journey 95
white rum, jean-luc cognac 04,
maraschino, grapefruit, lime,
kumquat, vanilla
an ernest drink

brown sugar 95
nikka whisky, orange liqueur,
cream, chocolate, black walnut,
coffee
liquified tiramisu

gezi 105
sichuan baiju, lime, agave, pink
grapefruit soda, rosemary
bubblegum fizz

the japanese escape 105
junmai sake, pisco, amaretto,
bianco, coconut, sencha tea, yuzu,
pineapple
if you like piña colada

O.G. SIDECAR COCKTAILS

peach party 95
vodka, creme de peche,
passionfruit, lime
a mean girl favorite

chubby chutney sour 95
vodka, elderflower liqueur, mango,
ginger, lemon, agua-faba
*remember the chubby bunny
challenge? try it with a couple of
these*

tokyo corvette 95
nordic etoh dry gin, umeshu plum
wine, agave, lime, coriander, celery
bitters
as seen in fast & furious

sidecar 'sidecar' 105
sesame oil fat washed jean-luc
cognac 07, yuzu curacao, dry
curacao, lemon
inceptions vibes, much?

tarte au citron 105
white rum, roasted amaretto,
lemon curd, vanilla, lemon, mint,
meringue
like that french cake innit

furious roni 105
fury akvavit, italian bitter,
vermouth rosso, watermelon,
lemongrass
2 strong 2 furious!!!

MOCKTAILS

brave heart 75
feragaia free spirit, sencha tea,
yuzu, mint, ginger beer
*everyone drinks, not everyone gets
drunk*

the 6. senza 75
non-alcoholic aperitif, grapefruit,
hibiscus, vanilla, lime, agua-faba
i see drunk people

PITCHERS

equivalent to 4-5 glasses

passion for passion 295
white rum, passion fruit, lime,
ginger beer
*y'all get some more drinks goin' on
i'll sound a whole lot better*

great spritz 295
aperitivo, raspberries, sparkling
water, cava
there's enough for everybody, boys

BUBBLES

castell de sant pau cava brut, NV, xarel-lo/macabeo/parellada - catalonia, spain 65/310

a. robert, alliance brut, NV, pinot meunier/chardonnay/pinot noir - champagne, france 600

WHITE

landwein (1 liter), NV, grüner veltliner, arndorfer - kamptal, austria 65/ 330

st. antony rotschiefer, 2021, riesling - rheinhessen, germany 75/ 360

jacobus 2021, riesling, peter jakob kühn - rheingau, germany 420

veiga de princesa, 2022, albariño - rias baixas, spain 460

domaine landrat guyollot la rambarde pouilly fume, 2022, sauvignon blanc -loire, france 475

RED

gabel spätburgunder 2020, pinot noir, organic - pfalz, germany 75/360

elephant hill 2018, syrah - hawke's bay, new zealand 85/420

un litro (1 liter), NV, sangiovese/mourvedre/grenache noir/carignan /alicante bouschet - tuscan, italy 395

séline 2021, gamay - beaujolais, france 410

ROSÈ & ORANGE

pépin 2021, gewürztraminer - alsace, france (orange) 85/420

michi's farm 2021, welsch riesling/sauvignon blanc/grüner veltliner - weinviertel, austria (orange) 420

mohr rosé, NV, pinot noir - rheingau, germany 310

DRAFT BEER

45 days of pilsner 65
organic lager, to øl 4,7 %, 40 cl

brokilde blonde 70
blonde ale, to øl 6 %, 40 cl

seasonal selections
ask your waiter

BOTTLED BEER

blågårds pilsner 45
nørrebrew, organic, 4,7 %, 33 cl

blågårds ipa 55
nørrebrew, organic, 5,6 %, 33 cl

blågårds raspberry sour 55
nørrebrew, organic, 3,7 %, 33 cl

NON-ALCOHOLIC BEER

gentle lager 55
teedawn, 0 %, 33 cl

lemon weiss 55
shandy, teedawn, 0,2 %, 33 cl

all the way ipa 55
teedawn, 0,2 %, 33 cl

wheat dreams 65
teedawn, 0 %, 50 cl

SOFT DRINKS

classic lemonade 45

passionfruit & lime lemonade 45

iced tea 45
with wild berries- & english breakfast tea

ginger beer 35

coca cola 35

cola zero 35

unlimited filtered water 20 (per human)
still or sparkling

COFFEE

espresso 28
americano, 30
cortado 35
flat white 38
cappuccino 38
café latte 40

oat or soy drink +5

TEA

organic tea from 'les jardins de gaïa' served in a pot

green tea 45
with jasmin

white tea 45
with elderflower, rose & lotus

herbal tea 45
with verbena & mint

earl grey tea 45
with bergamot