

# café dyrehaven

## menu, August 2022

olives .....	40	negroni .....	85
mixed almonds and nuts .....	35	paloma .....	85
bread and butter .....	25	grappa .....	75
		limoncello .....	45
		høker bajer .....	32

### Small plates for sharing:

#### Canned food from Grøndals (served w. lemon & bread)

Anchovies .....	55
Sardines .....	55
Mackerel .....	55
Squid.....	75

Crispy salad w. buckwheat & sunflower dressing.....	65
Burrata w. grilled chards.....	75
Green pea soup w. buttermilk & lime .....	98
Leek Gratin, danish cheeses & thyme. Served w. crispy salad ..	165
Tartelet w. guinea fowl, fermented white asparagus & crispy pork fat .....	175

### Sweet:

Affogato .....	65
Baked meringue w. salt caramel, mascarpone cream & berries ..	85
3 cheeses w. onion compote .....	95