



## AT OFELIA

### LUNCH

Zucchini flowers & baby salads, fried in sour dough & spicy tamarind sauce

Crunchy kohlrabi, peanuts & a bomb of fresh herbs from Kiselgården

Wine menu / per glass DKK 75

N.V. Col Tamarie; Lera, Perera, Boschera, Vigne san Lorenzo, Veneto, Italy

–

Bread and fluffy butter

Broth made on white asparagus, salted mackerel, ponzu & pickled blackcurrant leaves

Wine menu / per glass DKK 145

2018 La Boheme; Melon de Bourgogne; Marc Pesnot; Loire, France

–

Danish tomatoes, BBQ made on red berries,  
pigs from Troldgaarden & a lemon thyme emulsion

Wine menu / per glass DKK 175

2015 Vino de Melnik; Shiron Melnik; Künzli, Jensen & Master of Wine; Melnik, Bulgaria

–

Tart with jellied cream, strawberries, rosehips & ice cream made on long pepper

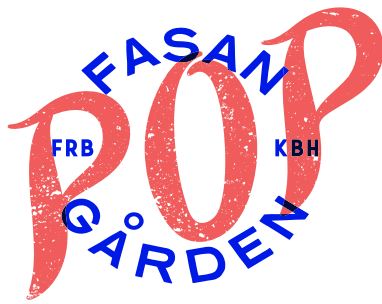
Wine menu / per glass DKK 95

2018 Brachetto Birbet; Brachetto, Pelassa, Piemonte, Italy

Lunch menu DKK 395

Beer menu, 3 glasses DKK 200, 1 glass og beer DKK 65 /

Wine menu, 4 glases DKK 395



## AT OFELIA

### DINNER

Zucchini flowers & baby salads, fried in sour dough & spicy tamarind sauce

Crunchy kohlrabi, peanuts & a bomb of fresh herbs from Kiselgården

Wine menu / per glass DKK 75

N.V. Col Tamarie; Lera, Perera, Boschera, Vigne san Lorenzo, Veneto, Italy

-

Bread and fluffy butter

Broth made on white asparagus, salted mackerel, ponzu & pickled blackcurrant leaves

Wine menu / per glass DKK 145

2018 La Boheme; Melon de Bourgogne; Marc Pesnot; Loire, France

-

Danish new potatoes, Norwegian scallops, pickled green strawberries & egg yolk confit

Wine menu / per glass DKK 165

2018 Casefatte; Fiano; Boccella; Abruzzo, Italy

-

Danish tomatoes, BBQ made on red berries, pigs from Troldgaarden & a lemon thyme emulsion

Wine menu / per glass DKK 175

2015 VINO de Melnik; Shiron Melnik; Künzli, Jensen & Master of Wine; Melnik, Bulgaria

-

Tart with jellied cream, strawberries, rosehips & ice cream made on long pepper

Wine menu / per glass DKK 95

2018 Brachetto Birbet; Brachetto, Pelassa, Piemonte, Italy

**Dinner menu DKK 595 / Wine menu, 5 glasses DKK 445**

**Beer menu, 4 glasses, DKK 245 / bubbles, per glass DKK 95**

Oysters / 6 pcs., DKK 250 / 9 pcs., DKK 350 / 12 pcs., DKK 450