

B A S A L T

Cocktails

Cherry GT 95,-

Gin, kirsebærvin, blomster og tonic

Gin, cherry wine, flowers and tonic water

BASALT & Plums 115,-

Blommevin, vanilje, citrongræs og citrus

Plum wine, vanilla, lemongrass and citrus

Summer Smoke 115,-

Rom, hyldeblomst, røg, urter og æggehvite

Rum, elderflower, smoke, herbs and egg white

Sparkling

NV Copenhagen Sparkling Tea Company Red 'Rosé' 75,-

NV Copenhagen Sparkling Tea Company Blue, Non Alcoholic 75,-

NV Sorelle Bronca, Prosecco di Valdobbiene, Brut, Italy, Organic 75,-

NV Copenhagen Sparkling Tea "Winter Edition" 75,-

NV Nicolas Feuillatte Brut, Fondamental, Chouilly, Champagne, France, Organic 125,-

Inferno

Fem signatur serveringer og snacks.

Udforsk smagen af vores intense bål og fermentering.

Vælges af alle ved bordet 495,-

Tilhørende vinmenu inklusiv mineralvand 425,-

Sidste bestilling kl. 22.00

Five signature dishes and snacks.

Explore the essence of fire and fermentation.

Served for the whole table 495,-

Matching wine menu including mineral water 425,-

Last order at 10 p.m.

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Alle retter er serveres i samme størrelse. Vi anbefaler 2-3 retter pr. person
All dishes are prepared in one size. We recommend 2-3 dishes per person

Fisk / Fish

Blåmuslinger Æblecider fra egen produktion, fløde 50%, røget dild olie 105,-

Mussels *Homemade apple cider, double cream, smoked dill oil*

Laks karamelliseret over bålet Blomkålssalat, sauce på lys miso 160,-
Salmon caramelized over fire *cauliflower salad, mild miso sauce*

Blæksprutte, brændte tomater Urter fra haven, sauce på Vesterhavssost 135,-

Squid and burned tomatoes *herbs from our garden, sauce made from Danish cheese from the North Sea*

Torsk og spinat grillet på bålet Mild muslingesauce, olie af strand karse 145,-

Cod fish and spinach cooked over fire *Mild mussel sauce, oil on beach cress*

Kød / Meat

Oksetatar Smagen af brændt mark, syltige urter, sprød malt 105,-
Beef tartare *Essence of burnt field, acidic herbs, crispy malt*

Kronhjort filet Feldt salat, ramsløg, sommerbær 170,-
Venison fillet *Field salad, ramsons, summer berries*

Svinebryst tilberedt med lang peber Brændt løgpuré, vinaigrette sauce 145,-

Pork belly cooked with long pepper *burnt sweet onion purée, vinaigrette sauce*

Grønt / Vegetables

Salat af syltige urter Spidskål, 'brændt' aubergine, sennepskorn 95,-

Salad of sorrel herbs *summer cabbage, 'burnt' eggplant and mustard seeds*

Grillet salat Vinaigrette, korn, syltet grøn tomat 75,-

Grilled salad *Vinaigrette, grains, pickled green tomatoes*

Nye danske kartofler Løvestikke, hengemte svampe, brændte løg 95,-

New Danish potatoes *Lovage, pickled mushrooms, burnt onions*

Grillede grøntsager fra bålet Hø-vinaigrette, tørrede oliven, syltede løg 85,-

Vegetables from the fire *Hay vinaigrette, dried olives, pickled onions*

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Signature

Bålburger af okse Grube ost, salat, relish af tomat og løg, bacon, stegte kartofler 185,-

Bonfire beef burger Cheese, lettuce, relish, bacon, roasted potatoes

Oksemørbrad 220gr. tilberedt over bålet Marv, romaine salat, hø-vinaigrette 295,-

Beef tenderloin 220g cooked over the fire Marrow, romaine salad, burnt garlic, hay vinaigrette

Signature-Sharing

Til 2 personer Serveres med grøntsager fra bålet

For 2 persons Served with veggies from the fire

Havtaske grillet på ben med miso Citrontimian, gærede sorte bønner 750,-

Monkfish grilled on the bone with miso Lemon thyme and fermented black beans

Skank af Frilands gris Glaseret med enebær 570,-

Shank from free range pig Glazed with juniper berries

Modnet Côté de boeuf af nordjysk naturkvæg tilberedt over gløderne 750,-

Dry aged danish coté de boeuf of 'nordic beef' cooked over embers

Dessert

Danske oste Gæret blåbær puré, ristet nøddebrød 95,-

Danish cheeses Fermented blueberry purée, toasted nut bread

Hindbær, Vaniljesorbet, sprød lakrids 95,-

Raspberry Vanilla sorbet, crispy liquorice

Æblekompot, sorbet på citron verbena Dehydrerede æbler og ristede hasselnødder 95,-

Apple compote, lemon verbena sorbet Dehydrated apples and toasted hazelnuts

Snobrød over bål, Chokolade, brunet smør 85,-

Brioche twirls served on coal Chocolate, brown butter

Vores råvarer er sæsonbetonede, og der tages derfor forbehold for mindre ændringer samt udsolgte varer.

Priserne er i danske kroner og inklusiv betjening og moms.

Såfremt der skulle være allergier, specielle diæter eller lignende, kontakt venligst vores personale.

Ingredients are seasonal. Therefore, the menu can be subject to minor changes and availability.

Prices are in DKK and include VAT and service.

Concerns about allergies or special diets? Please contact our staff.