

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

Winter is coming 115,-

Whisky, Rom, Pære fra Coldhand, karamel, lime, ægge hvide

Whisky, Rum, Cold Hand Winery pear, caramel, lime, 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 Valdobbiaine, Brut, Italy 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.

B A S A L T

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 Sprøde urter, sauce på Vesterhavsost 135,-
Squid and burned tomatoes Crispy herbs, sauce made from Danish North Sea cheese

Torsk og spinat grillet på bålet Mild muslingesauce, olie af strandkarse 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 Taste of burnt field, acidic herbs, crispy malt

Stegt andebryst Feldt salat, ramsløg, sauce på egen kirsebærvin 170,-
Duck breast Field salad, ramsons, cherry wine sauce

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

Rødbeder bagt i asken BASALT friskost, estragon 95,-
Beetroot baked in the ash BASALT fresh cheese, tarragon

Grillede grøntsager fra bålet Hø-vinaigrette, tørrede oliven, syltede løg 85,-
Vegetables from the fire Hay vinaigrette, dried olives, pickled onions

B A S A L T

Signature

Bålburger af okse Grube ost, salat, relish af tomat og løg, bacon, stegte kartofler 195,-

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

Oksemørbrød 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 gris Glaseret med enebær 570,-

Shank from pig Glazed with juniper berries

Modnet Coté 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

Blommekompot Crumble, saltet karamel is 95,-

Plum Compote Crumble, salty caramel ice cream

Snobrød over bål, Chokolade, brunet smør 95,-

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.