

B A S A L T

Cocktails

Cherry GT 95,-

Gin, kirsebærvin, blomster og tonic

Gin, cherry wine, flowers, tonic water

BASALT & Plums 115,-

Blommevin, vanilje, citrongræs, citrus

Plum wine, vanilla, lemongrass, citrus

Winter is coming 115,-

Whiskey, rom, pære fra Coldhand, caramel, lime æggehvite

Whiskey, rum, Cold Hand Winery pear, caramel, lime, egg

Sparkling

NV Copenhagen Sparkling 75,-

Company Blue, Non Alcoholic

NV Sorelle Bronca 75,-

Prosecco di Valdobbiene, Brut, Italy, Organic

NV Copenhagen Sparkling Tea 75,-

"Winter Edition"

NV Nicolas Feuillatte Brut 125,-

Fondamental, Chouilly, Champagne, France, Organic

Snacks

Røgede mandler / *Smoked almonds* 45

Nordiske sardiner med citronskal /

Nordic sardines with lemon zest 55

Sprøde kyllingechips med tørret tomat /

Crispy chicken chips with dried tomato 45

BASALT fladbrød med friskost og ørredrogn /

BASALT flat bread with cream cheese and trout roe 55

Ribs af gris marineret i lang peber /

Pork ribs marinated with long pepper 55

Inferno

Tre eller fem serveringer.

Vælges af alle ved bordet.

Mineralvand er inkluderet i vinmenuen.

Three or five signature dishes.

Served for the whole table.

Water is included in the wine menu.

3 retter 395

3 courses

Vinmenu 275

Wine menu

5 retter 495

5 courses

Vinmenu 425

Wine menu

BASALT

Forretter / Starters

Salat af sprødt grønt græskar, vinaigrette, urter 95
Salad with crispy green pumpkin, vinaigrette, herbs

Rødbeder fra asken, BASALT friskost, estragon 85
Beetroot from the ash with BASALT cream cheese, tarragon

Hørøget laks, syrnet fløde, kinaradise, granolie 125
Hay smoked salmon, sour cream, daikon, pine oil

Hummerbisque, brændt porre, hummersoufflé 135
Lobster bisque, burned leek, lobster soufflé

Oksetatar, røget estragon, syrlige urter, sprød malt 125
Beef tatar, smoked tarragon, sour herbs, crispy malt

Hovedretter / Mains

BASALT Cæsar salat, confiteret kylling, Vesterhavsost 175
BASALT Caesar salad, confit of chicken, North Sea cheese

Pappardelle, stegte svampe, cremet sauce, tomat, hvidløg 185
Pappardelle, fried mushrooms, creamy sauce, tomato, garlic

Laks karamelliseret over bålet, krondild, bagt selleri 235
Salmon caramelised over fire, dill, backed celeriac

Bålburger på okse, tomat relish, dansk ost, kartofler 195
Bonfire beef burger, tomato relish, Danish cheese potatoes

Bryst af fritgående kylling, blomkål, brunet smør 225
Breast of free range chicken, cauliflower, browned butter

Oksemørbrad 220gr, portobello, marv, romaine, vinaigrette 295
Beef tenderloin 220gr, portobello, marrow, romaine, vinaigrette

Fra ilden / From the fire

Blæksprutte, citron, hvidløg 125
Squid, lemon, garlic

Blåmuslinger, æblecider, fløde 50% 135
Mussels, apple cider, cream 50%

Jomfruhummer (6 halve), urtesmør 295
Langoustine (6 halves), herb butter

Helleflynder (200 gr.) stegt over bålet 225
Halibut (200 gr.) grilled over fire

Modnet ribeye (350 gr.) tilberedt over gløderne 265
Dry Aged ribeye (350 gr.) cooked over embers

Lidt ekstra / A little extra

Sprødt grønt 65
Crispy greens

Kartofler med rosmarin 45
Potatoes with rosemary

B A S A L T

Dessertvin / Dessert wine

2014 Cold Hand Winery 'Malus Danica' Apple Wine 85/400

2008 Umberto Cesari, 95/615
Albana Passito, Colle del Re

2013 M.Chapoutier 'Banyuls' 75/350
Languedoc-Roussillon, France

2015 Domäne Wachau 'Terrassen' 85/550
Beerenauslese, Wachau, Austria

2013 Chateau St Michelle 'Ethos, Riesling 85/550
Columbia Valley, USA

2000 Peter Lehman 'The King' 85/450
Barossa Valley, South Australia

NV Warre's 'Otima' 10 y.o. Port, 85/415
Douro Valley, Portugal

Dessert / Dessert

Blommekompot bagt med crumble, saltkaramel-is 95

Plum compote baked with crumble, salted caramel ice cream

Chokoladebar, solbær sorbet 95

Chocolate bar, blackcurrant sorbet

Lun æbletærte, vaniljeis, BASALT cider 95

Apple pie, vanilla ice cream, BASALT cider

Snobrød over bål, chokolade, brunet smør 95

Brioche twirls served on coal, chocolate, browned 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 and 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.