

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

A two times sour 110

Chartreuse, Limoncello, citron, sukker, æggehvite

Chartreuse, Limoncello, lemon, sugar, egg white

Sparkling

NV Copenhagen Sparkling Company 80

Blue, Non Alcoholic

NV Copenhagen Sparkling Tea 80

Red, 'Rosé'

NV Sorelle Bronca 85

Prosecco di Valdobbiene, Brut, Italy, Organic

NV Nicolas Feuillatte Brut 145

Fondamental, Chouilly, Champagne, France,

Snacks

Nye sprøde grøntsager, ærtecreme 55

New crispy greens, pea cream

BASALT fladbrød, grillet løvstikkecreme, syltede løg 55

BASALT flat bread, grilled lovage cream, pickled onions

Sprød tapioka, BASALT friskost, rogn 65

Crispy tapioca, BASALT cream cheese, roe

Nordiske sardiner, citronskal 65

Nordic sardines, lemon zest

Ribs af gris marineret med lang peber 55

Pork ribs marinated with long pepper

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 295

Wine menu

5 retter 495

5 courses

Vinmenu 445

Wine menu

BASALT

Forretter / Starters

Salat af sprødt grønt, græskarvinaigrette, ristede kerner 95
Salad with crispy greens, pumpkin vinaigrette, roasted seeds

Karamelliseret jordskok, røget malkeko, æblemynte 115
Caramelized Jerusalem artichoke, smoked beef, apple mint

Laks røget over hø, BASALT friskost, radise 125
Salmon smoked over hay, BASALT cream cheese, radish

Dampet torsk, nye løg, muslingesauce 125
Steamed cod, new onions, mussels sauce

Oksetatar, peberrodsmayo, løg, citronpeber 125
Beef tartare, horseradish mayo, onion, lemon pepper

Hovedretter / Mains

BASALT Cæsar salat, confiteret kylling, ansjosedressing 175
BASALT Caesar salad, confit of chicken, anchovy dressing

Laks karamelliseret over bålet, syltet, røget tomat 235
Salmon caramelized over fire, pickled, smoked tomato

Pappardelle, hvide asparges, ramsløg, porre 185
Pappardelle, white asparagus, ramsons, leek

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

Bryst af fritgående kylling, ristet majs, persillepuré 225
Breast of free range chicken, roasted corn, parsley purée

Oksemørbrad, majroe, spinat, høvinaigrette 295
Beef tenderloin, Turnip, spinach, hay vinaigrette

Fra ilden / From the fire

Grillet blomkål, Vesterhavsost, mandler 105
Grilled cauliflower, North Sea cheese, almonds

Havtaske på ben (250g), stegt over bålet, persillesmør 235
Monkfish on the bone (250g), grilled over fire, parsley butter

Kotelet af gris på skaft (350g), blommevinaigrette 215
Pork chop on bone (350g), plum vinaigrette

Modnet ribeye (350 g) tilberedt over gløderne 275
Aged ribeye (350 g) cooked over embers

Lidt ekstra / A little extra

Kartofler, smør, urter 45
Potatoes, butter, herbs

Grønt fra bålet 75
Greens from the fire

B A S A L T

Dessertvin / Dessert wine

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

2008 Umberto Cesari, 110/615
Albana Passito, Colle del Re, Italy

2013 M.Chapoutier 'Banyuls' 80/350
Languedoc-Roussillon, France

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

2013 Chateau St Michelle, Ethos, Riesling 115/550
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

Citronfromage, brændt marengs 95
Lemon fromage, burned meringue

Lun rabarber kompot, hybenrosesorbet, crumble 95
Warm rhubarb compote, rosehip sorbet, crumble

Chokoladetærte, hasselnøddeis, tørret solbær 95
Chocolate tart, hazelnut ice cream

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.