

MØHR

The taste of Møhr

The full experience 1295,-

Bubbles and appetizers
6 course menu
Wine pairing menu
Coffee and petit fours

6 course menu 695,-

+ five appetizers

Prawns

White asparagus · creamy sauce · herbs

Hake

Lemongrass · yuzu · little gem lettuce

La ratte potatoes

Lovage · hollandaise · dukkah

Chicken ballotine

Green asparagus · mushrooms · lemon verbena

Pork neck

Piment d'espelette · tomatoes · rosemary

Raspberry

Licorice · malt · black sugar

Wine pairing 495,-

6 glasses of wine

3 course menu 395,-

Prawns

White asparagus · creamy sauce · herbs

Pork neck

Piment d'espeltte · tomatoes · rosemary

Or

Hake

Lemongrass · yuzu · heart salad

Raspberry

Licorice · malt · black sugar

Wine pairing 295,-

3 glasses of wine

À la carte

Five appetizer 135,-

Cod · parsley · waffle
Peas · stracciatella · crisp
Bitterbal · veal brisket · mustard
Bresaola · chutney · sourdough
Rhubarb · hibiscus · pomegranate

10 g. caviar from pruniere paris 195,-

Chips · creme fraiche · chives

Chicken 110,-

Vol-au-vent · summer veggies · truffle

Grilled carpaccio 140,-

Tomatoes · pine nuts · basil

Hake 225,-

Lemongrass · yuzu · heart salad · potatoes

Chicken 190,-

Vol-au-vent · summer veggies · truffle

300 g. ribeye 375,-

Cabbage · peas · asparagus · fries · bearnaise

Roast ad libitum 245,- / 295,-*

Fries · bearnaise · green salad
A minimum of 2 people

Signature dessert 100,-

Oat · elderflower · summer berries · "koldskål"

Raspberry 100,-

Licorice · malt · black sugar



Afternoon Tea

Every saturday 12.00 - 14.30

Sandwiches · scones
selections of cakes · filled chocolates
Tea, coffee, water ad libitum

Allergic or any special request, please inform your waiter

*Tuesday - thursday 245,-
Friday & saturday 295,-