

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

Tuna

Cocoa juice · green tomatoes · melon

Ling

Mussels · roe · chives

Yellow beets

Seaweed · seeds · white soy

Quail

Pumpkin · black lime · eastern spices

Beef tenderloin

Potato · garlic · parsley

Waldorf

Crema fraiche · grapes · apple

Wine pairing 495,-

6 glasses of wine

3 course menu 395,-

Tuna

Cocoa juice · green tomatoes · melon

Beef tenderloin

Potato · garlic · parsley

Or

Cod

Cauliflower · salted citrus · beurre noisette

Waldorf

Crema fraiche · grapes · apple

Wine pairing 295,-

3 glasses of wine

À la carte

Five appetizer 135,-

Homemade charcuterie · chutney · sourdough
Tonburri · egg yolk · cauliflower
Salmon · apple · herbs
Beet · aged prime rib · ramson
Cucumber · gin · citrus

10 g. caviar from prunier paris 195,-

Chips · crema fraiche · chives

Chicken 110,-

Vol-au-vent · spring veggies · truffe

Grilled carpaccio 140,-

Potato · garlic · pickled gherkins

Cod 225,-

Cauliflower · salted citrus · beurre noisette

Chicken 190,-

Vol-au-vent · spring veggies · truffe

300 g. ribeye 375,-

Onions · bearnaise · fries

Roast ad libitum 245,- / 295,-*

Fries · bearnaise · green salad
A minimum of 2 people

Signature dessert 100,-

Oat · white chocolate · rum

Waldorf 100,-

Crema fraiche · grapes · apple



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,-