

# MØHR

## The taste of Møhr

### The full experience 1295,- / 1250,-

Bubbles and snacks  
6 course menu  
Wine/cocktails  
Coffee and petit fours

### 6 course menu 695,-

+ five snacks

#### Scallop

Green strawberries · cucumber · herbs

#### Cod

Fennel · tomato · herb de provance

#### Hay baked celery

Mushrooms · pearl onions · miso

#### Pork jaw

Black currants · mørk mumme · sansho pepper

#### Fillet of lamb

Pistachio · shallots · eggplant

#### Yogurt fromage

Pear · verbena · walnut

+

### Wine pairing 495,-

6 glasses of wine

### Cocktail experience 445,-\*

4 cocktails

### 3 course menu 395,-

#### Scallop

Green strawberries · cucumber · herbs

#### Fillet of lamb

Pistachio · shallots · eggplant

Or

#### Cod

Fennel · tomato · herb de provance

#### Yogurt fromage

Pear · verbena · walnut

+

### Wine pairing 295,-

3 glasses of wine

## À la carte

### Five snacks 135,-

Kale · bacon · comté  
Homemade charcuterie · tapenade · sourdough bread  
Butternut · rosemary · smoke  
Parsnip chip · coffee mayo · jerk spice  
Oyster · sea asparagus

### 10 g. caviar from prunier paris 195,-

Chips · creme fraiche 48 · chives

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### Grilled carpaccio 130,-

Butternut · chimichurri · onion

### Veal jaws 130,-

Vol-au-vent · mushrooms · truffle

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### Fried salmon 225,-

Spinach hollandaise · potato pure · citrus

### Entrecôte bearnaise 245,-

Carrot · haricot verts · fries

### Roast ad libitum 245,- / 295,-\*\*

Fries, bearnaise and green salad  
A minimum of 2 people

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### Signature dessert 95,-

Oat · apple · brown sugar

### Yogurt fromage 95,-

Pear · verbena · walnut



### Afternoon Tea

#### Every saturday 12.00 - 14.30

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

Allergic or any special request, please inform your waiter

\*The cocktail experience is possible friday og saturday  
and has limited seats

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