

10% discount for take away

aftensMAD

from 17.00



focaccia
with olive oil 30

olives
marinated 45

stracciatella
with salted lemons and olive oil 90



bacalhau
salted codfish marinated with bell peppers and chickpeas 90

yellow peas & boquerones
purée of yellow peas topped with spring onions and anchovies 75

“alcatra” speciality from Azores
braised beef breast with toasted brioche 100

jomfruhummer
served with rice, confit tomatoes and padron peppers 90

white asparagus
with “Grüne Sauce” and kale flowers 110



sweet potato
baked in the oven and topped with mushrooms,
beluga lentils and parsnip 125

pasta rosette
filled with mortadella and spinach
gratinated in creamy tomato sauce 145

grilled lyssej
with fresh green peas, carrots in white wine sauce 175



rhubarb
compote served with yogurt mousse 75

tiramisu
simply delicious 80

chèvre from Jystrup
served with orange marmalade and crackers 75

snack pack
focaccia, stracciatella,
bacalhau & olives 225

4-course menu
For the whole table
pr. person 365



All our food is **homemade**. All our products are **organic** and, whenever possible, from **Denmark!**
If you have any questions or allergies – feel free to ask! To get updates, follow us on Instagram: @tilda.og.karl