

SMALL COURSES

French oysters Gillardeau 45 dkr. á piece
Lumsk trimmings

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Caviar
French Prunier
red onions, chives, creme fraiche and quail
egg
30 grs. 650 / 50 grs. 900

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Seared scallops
asparagus salad, trout roe
and sauce nage
235

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Stirred beef tartare
Tarragon cream
Spiced tomato mayonnaise
capers & crisps
225

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Salted halibut
Gooseberries, salted cucumber & cream
195

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Sweetbread of veal
White beans, pickled birch
mushroom & sage
235

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Grilled baby gem lettuce
sunflower seeds, vadouvan
& pistachio cream
175

BIGGER COURSES

Fried asparagus
squash, ramson
capers vinaigrette
245

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Grilled beef
White asparagus, spring onions
pommes purée and sauce bordelaise
375

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Stuffed chicken
Green asparagus, rhubarb, spinach
and chicken jus
325

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Catch of the day
fried white fish with seasonal greens

LUMSK MENU

Salted halibut
Gooseberries, salted cucumber & cream
-

Seared scallops
asparagus salad, trout roe
sauce nage
-

Stuffed chicken
Green asparagus, rhubarb, spinach
& chicken jus
-
585

LUMSK VEGETABLE MENU

Grilled baby gem lettuce
sunflower seeds, vadouvan
& pistachio cream
-
Fried asparagus
squash, ramson
capers vinaigrette
-
375

CHEESE AND DESSERT

Choice of Nordic and Southern cheeses
195
3 kinds of cheese
130
Choose one of tonight's desserts
- please, ask your waiter -
135

Small evening kiss
with or without coconut
40

caramelized Jerusalem artichoke puré
fish fumé with trout roe
Daily price:

Opening hours:

Lunch Monday-Saturday

Dinner Wednesday-Saturday

Parties may be arranged all days