

T H E
LEAF
RESTAURANT

Open 17:00 – 21:30

Kitchen closes at 21:30

Starters

Baerii Caviar (10g) with warm blinis, freshly chopped red onion and double crème fraiche from Arla Unika DKK 245

Air-dried welfare ham from Pilegårdsgrisen prepared according to the chef's recipe, pickled white asparagus, truffle cream and tarragon DKK 125

Fried wontons with pork, prawn and herb fillings, topped with spring onions and sticky sauce DKK 110

Carpaccio of Danish beef with pickled beech mushroom, smoked flaky salt, olive oil and freshly grated Parmesan cheese DKK 135

Main courses

Bao Gao – Chinese-inspired steamed bao in a serving of three DKK 188

Crispy panko chicken – pulled pork with teriyaki – duck confit

Softshell tacos with ceviche of hake and hand-peeled shrimp spiced with lime, avocado, coriander and mango salsa (cold dish) DKK 178

Large juicy ribeye steak (250g) with grilled new onions tossed in tarragon, lemon and brown butter and topped with small fine carrots, crispy pommes frites and demi-glace DKK 295

Stuffed breast of cockerel with roasted chanterelles, fluid gel of redcurrant, crispy rösti and thyme jus DKK 235

Green rolls – crispy vegetarian spring rolls with a splash of spices and delicious vegetables served with an Asian-inspired raw food salad made with bok choy, sweet peas, carrots, cabbage and coriander DKK 188

Today's – an exciting dish of the day, ask your waiter DKK 168

Desserts

Hotdog – freshly baked pastry with peanut butter ice cream, mango and sea buckthorn puree, strawberries, vanilla-pickled cucumber salad and grated Karamelsten soft cheese DKK 115

Classic crème brûlée with baked white chocolate and blackberry sorbet DKK 98

Rhubarb preserve with liquorice ice cream and liquorice tuile DKK 98

Høgelundgaard from Arla Unika – a delicious blue cheese with confit egg yolk, pickled onions and butter-roasted rye bread DKK 115

3-course menu DKK 400

Air-dried welfare ham from Pilegårdsgrisen prepared according to the chef's recipe, white asparagus preserve, truffle cream and tarragon

Stuffed breast of cockerel with roasted chanterelles, fluid gel of redcurrant, crispy rösti and thyme jus

Classic crème brûlée with baked white chocolate and blackberry sorbet

Children's menu (under 12 years) – same menu – half portion and half price



TABLE BOOKING
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