



7 COURSE TASTING MENU

The chefs at Apotek Kitchen+Bar pair together the perfect tasting experience. Six exciting courses, a blend of meat and seafood and a delicious dessert. The menu is only served for the whole table (minimum of two people) and price is per person.

14.900 kr. | With a glass of Bollinger champagne 16.900 kr.

Enjoy the menu to the fullest with our special wine pairing

WINE MENU
13.900 kr.

SMALL COURSES

TO START . . .

Mixed marinated olives, stone and stoneless olives	1.890 kr.
Apotek spicy rosemary mixed nuts	1.890 kr.
3 types of hummus, classic hummus, beetroot hummus, spinach and dill hummus, with grilled sourdough bread	3.490 kr.

FROM LAND

Beef carpaccio, mushroom duxelle, parmesan chips, foie gras	3.990 kr.
Icelandic landscape, lamb tartar, pickled red onions, smoked cream cheese, dill oil, vinegar snow	3.990 kr.
Duck breast, shiitake mushrooms, Jerusalem artichokes, duck liver, yuzu sauce	4.990 kr.
Duck & Waffle, crispy leg confit, caramelized apples, Belgian waffle, Icelandic root beer sauce	4.990 kr.

FROM JAPAN

Wagyu 100g lightly seared, enoki mushrooms, potato crunch, pickled red onions, truffle yuzu mayo	8.900 kr.
--	-----------

FROM SEA

Giant scallops, dill oil, dulse, apples, artichoke, beurre blanc	4.490 kr.
Arctic char on a Himalayan salt block, yuzu truffle mayo, crunchy quinoa, apple	3.990 kr.
Tuna, grilled, avocado purée, sesame seeds, pickled watermelon, ponzu sauce	3.990 kr.
Octopus, grilled and smoked, avocado, Icelandic cherry tomatoes, pickled onions, chipotle mayo	4.290 kr.
Lobster tails & tiger shrimp, roasted garlic mayo, red pepper sauce, green pea and avocado purée	4.990 kr.

MAIN COURSES

FROM LAND

Chicken, grilled breast and boneless thigh, yellow beets, Sweet potato purée, goat cheese and lemon thyme glaze	6.990 kr.
Lamb rump steak, carrot purée, carrots, cauliflower, spring onion, black garlic sauce	7.990 kr.
Rack of lamb, slow cooked lamb fillet, leeks, pickled shallots, Carrots, baked celeriac, dill-spinach cream, mustard sauce	8.990 kr.
Char-grilled beef tenderloin, celeriac purée, smoked Mushrooms, caramelized onions, béarnaise	8.990 kr.
Rib eye Danish crown, baked carrots, smoked mushrooms, sweet onion broth	9.990 kr.
Apotek surf'n turf, char-grilled beef tenderloin and Canadian lobster, celeriac purée, smoked mushrooms, caramelized onions, béarnaise	11.990 kr.

FROM SEA

Tiger shrimp salad, tiger shrimps, apple, salad mix, parmesan cracker, confit tomatoes, horseradish cream, dill sauce	4.990 kr.
Plaice, pan fried, samphire, green asparagus, citrus beurre blanc	6.990 kr.
Salmon, char grilled, broccolini, mushrooms, organic Icelandic black tea infused barbecue sauce	6.990 kr.
Pan fried cod loin, spicy spinach purée, cashew nut purée, butternut squash in sudachi, saffron cream sauce	6.990 kr.

VEGAN

Cauliflower two ways, baked, cauliflower foam, pine nut and cauliflower purée, kale, pumpkin seeds	4.990 kr.
Vegan steak, tempeh steak, celeriac, broccolini, green pea purée, shiitake mushrooms, chimichurri	4.990 kr.

PLATTERS TO SHARE

Duck platter, duck leg, duck confit, rillettes, duck breast, apples, yuzu sauce, pearl onions, foie gras	14.900 kr.
Meat platter, char-grilled beef tenderloin, rib eye Danish Crown, rack of lamb, smoked mushrooms, baked carrots, sweet onion broth	19.900 kr.

SIDES

Posh fries with truffle oil and parmesan	2.290 kr.
Crispy baby potatoes with rosemary, garlic and chimichurri	1.890 kr.
Oven baked carrots with black garlic and carrot purée	1.990 kr.
Asparagus, dill spinach spread, parmesan, mixed nuts	2.290 kr.
Broccolini, chimichurri, mixed nuts	2.290 kr.
Foie gras fries	3.890 kr.

SELECTED STEAKS

Rib eye 280 days corn fed	11.990 kr.
Rib eye 30 Days dry aged	11.990 kr.
NY strip steak 30 days dry aged. 700 g	12.900 kr.
T-bone 30 Days dry aged	14.990 kr.
Black Angus porterhouse 30 days dry aged	15.990 kr.
Tomahawk bone in rib eye 30 days dry aged. 1,2 kg	15.990 kr.

- Served with baked carrots, smoked mushrooms, sweet onion broth -

SAUCES

Béarnaise sauce	790 kr.
Chimichurri	690 kr.
Mustard sauce	790 kr.
Rossini sauce	890 kr.

A LITTLE EXTRA

Foie gras	1.990 kr.
Canadian lobster	2.990 kr.

