

# B A S A L T

## Cocktails

Cherry GT 95,-  
Gin, kirsebærvin, blomster og tonic  
*Gin, cherry wine, flowers, tonic water*

BASALT & Plums 115,-  
Blommevin, vanilje, citrongræs, citrus  
*Plum wine, vanilla, lemongrass, citrus*

Winter is coming 115,-  
Whiskey, rom, pære fra Coldhand, caramel, lime æggehvite  
*Whiskey, rum, Cold Hand Winery pear, caramel, lime, egg*

## Sparkling

NV Copenhagen Sparkling 75,-  
Company Blue, Non Alcoholic

NV Sorelle Bronca 75,-  
Prosecco di Valdobbiane, Brut, Italy, Organic

NV Copenhagen Sparkling Tea 75,-  
"Winter Edition"

NV Nicolas Feuillatte Brut 125,-  
Fondamental, Chouilly, Champagne, France, Organic

## Snacks

Røgede mandler 45  
*Smoked almonds*

Nordiske sardiner, citronskal 55  
*Nordic sardines, lemon zest*

Sprøde kyllingechips, tørret tomat 45  
*Crispy chicken chips, dried tomato*

BASALT fladbrød, friskost, ørredrogn 55  
*BASALT flat bread, cream cheese, trout roe*

Ribs af gris marineret i lang peber 55  
*Pork ribs marinated with long pepper*

## Inferno

Tre eller fem serveringer.  
Vælges af alle ved bordet.  
Mineralvand er inkluderet i vinmenuen.

*Three or five signature dishes.  
Served for the whole table.  
Water is included in the wine menu.*

3 retter 395  
*3 courses*

Vinmenu 275  
*Wine menu*

5 retter 495  
*5 courses*

Vinmenu 425  
*Wine menu*

# B A S A L T

## Forretter / Starters

Salat af sprødt grønt, græskarvinaigrette, urter 95  
*Salad with crispy greens, pumpkin vinaigrette, herbs*

Rødbeder fra asken, BASALT friskost, estragon 85  
*Beetroots from the ash with BASALT cream cheese, tarragon*

Hørøget laks, syrnet fløde, kinaradise, granolie 125  
*Hay smoked salmon, savoury cream, daikon, pine oil*

Hummerbisque, brændt porre, hummersoufflé 135  
*Lobster bisque, burned leek, lobster soufflé*

Oksetatar, røget estragon, syrlige urter, sprød malt 125  
*Beef tartare, smoked tarragon, herbs, crispy malt*

## Hovedretter / Mains

BASALT Cæsar salat, confiteret kylling, Vesterhavsost 175  
*BASALT Caesar salad, confit of chicken, North Sea cheese*

Pappardelle, stegte svampe, cremet sauce, tomat, hvidløg 185  
*Pappardelle, roasted mushrooms, creamy sauce, tomato, garlic*

Laks karamelliseret over bålet, krondild, bagt selleri 235  
*Salmon caramelized over fire, dill, baked celeriac*

Bålburger på okse, tomatrelish, dansk ost, kartofler 195  
*Bonfire beef burger, tomato relish, Danish cheese, potatoes*

Bryst af fritgående kylling, blomkål, brunet smør 225  
*Breast of free range chicken, cauliflower, browned butter*

Oksemørbrad (220 g), portobello, marv, romaine, vinaigrette 295  
*Beef tenderloin (220 g) portobello, marrow, romaine, vinaigrette*

## Fra ilden / From the fire

Blæksprutte, citron, hvidløg 125  
*Squid, lemon, garlic*

Dampede blåmuslinger, æblecider, fløde 50% 135  
*Steamed mussels, apple cider, cream 50%*

Jomfruhummer (6 halve), urtesmør 295  
*Langoustine (6 halves), herb butter*

Helleflynder (200 g) stegt over bålet 225  
*Halibut (200 g) grilled over fire*

Modnet ribeye (350 g) tilberedt over gløderne 265  
*Dry Aged ribeye (350 g) cooked over embers*

## Lidt ekstra / A little extra

Sprødt grønt 65  
*Crispy greens*

Kartofler med rosmarin 45  
*Potatoes with rosemary*

# B A S A L T

## Dessertvin / Dessert wine

2014 Cold Hand Winery 'Malus Danica' Apple Wine 85/400

2008 Umberto Cesari, 95/615  
Albana Passito, Colle del Re

2013 M.Chapoutier 'Banyuls' 75/350  
Languedoc-Roussillon, France

2015 Domäne Wachau 'Terrassen' 85/550  
Beerenauslese, Wachau, Austria

2013 Chateau St Michelle 'Ethos, Riesling 85/550  
Columbia Valley, USA

2000 Peter Lehman 'The King' 85/450  
Barossa Valley, South Australia

NV Warre's 'Otima' 10 y.o. Port, 85/415  
Douro Valley, Portugal

## Dessert / Dessert

Blommekompot bagt med crumble, is på saltkaramel 95

*Plum compote baked with crumble, salted caramel ice cream*

Chokoladebar, solbærsorbet 95

*Chocolate bar, blackcurrant sorbet*

Lun æbletærte, vaniljeis, BASALT cider 95

*Apple pie, vanilla ice cream, BASALT cider*

Snobrød over bål, chokolade, brunet smør 95

*Brioche twirls served on coal, chocolate, browned butter*

Vores råvarer er sæsonbetonede, og der tages derfor forbehold for mindre ændringer samt udsolgte varer.

Priserne er i danske kroner og inklusiv betjening og moms.

Såfremt der skulle være allergier, specielle diæter eller lignende, kontakt venligst vores personale.

*Ingredients are seasonal and the menu can be subject to minor changes and availability.*

*Prices are in DKK and include VAT and service.*

*Concerns about allergies or special diets? Please contact our staff.*