italian starters *served with fresh durum bread*

GAMBERI PIL PIL tigerrejer - hvidløg - chili - persille - olivenolie **148**

PRAWNS PIL PIL tiger prawns - garlic - chili - parsley - olive oil

SALMONE AL FUMO røget laks - dild - spinatcrème - muscatnød **155**

SMOKED SALMON smoked salmon - dill - creamed spinach - nutmeg

CARPACCIO tynde skiver af oksefilet – grana padano - ristede pinjekerner - rucola - basilikum - olivenolie **165**

CARPACCIO thin slices of beef fillet – grana padano - roasted pine nuts - rocket salad - basil - olive oil

RAVIOLI AL GAMBERI ravioli (fyld af ricotta & spinat) - tigerrejer - hummercrème **178**

RAVIOLI AL TONNO ravioli stuffed with ricotta and spinach – tiger shrimp - lobster cream sauce

AFFETTATI MISTI SUPERIORE charcuteri - tigerrejer - unika ost - vagtelæg - artiskok - oliven - pesto - pr. pers. **198**

AFFETTATI MISTI charcuterie - tiger prawns – unica cheese - quail egg - artichoke - olives - pesto - per person

pasta *made with fresh pasta*

DEL MARE tigerrejer - broccolini - spinat - hummer sauce - forårsløg **198**

DEL MARE tiger prawns - broccolini - spinach - lobster sauce - spring onions

SALMONE skindstegt laks - broccolini - forårsløg - spinatcrème **188**

SALMONE skin fried salmon - broccolini - spring onions - creamed spinach

CARBONARA pancetta *(italiensk "bacon")* - crèmet sauce - svampe - forårsløg - oregano **175**

CARBONARA pancetta *(italian "bacon")* - creamed sauce - mushrooms - spring onions - oregano

RAVIOLI (fyld af ricotta & spinat) - olivenolie - smør - salvie (V) **148**

RAVIOLI stuffed with ricotta and spinach - olive oil - butter - sage (V)

ARRABIATA rigatoni - friske sherrytomater - frisk chili - hvidløg - basilikum (V) **148**

ARRABIATA rigatoni - fresh cherry tomatoes - fresh chili - garlic - basil (V)

MANZO grillede skiver af oksefilet - svampe - broccolini - forårsløg - paprika - crèmet sauce **195**

MANZO grilled slices of beef fillet – mushrooms - broccolini - spring onions - paprika - creamed sauce

RIGATONI AL RAGÙ rigatoni - kødsauce - tomat - hvidløg – rodurter - basilikum **178**

RIGATONI AL RAGÙ rigatoni – meat sauce - tomatoes - garlic – rooths vegestables - basil

Alle pastaretter kan laves med glutenfri spaghetti – all pasta dishes can be made with gluten free spaghetti

pizza *made with slow-fermented dough*

MORTADELLA tomat - bøffelmozzarella – skiver af Mortadella pølse - pistacie - basilikum - oregano **175**

MORTADELLA tomatoes - buffalo mozzarella - slices of Mortadella sausage - pistacchio - basil - oregano

PATATA *(hvid pizza)* - kartoffelskiver - mascarpone - mozzarella - rosmarin - oliven - sesam - trøffelolie (V) **168**

PATATA *(white pizza)* - slices of potatoes - mascarpone - mozzarella - rosemary - olives - sesame - truffle oil (V)

DIAVOLA stærk paprika chorizo - mozzarella - frisk chili - rucola **178**

DIAVOLA spicy paprika chorizo - mozzarella - fresh chili - rocket salad

PARMA parmaskinke - mozzarella - kapers - grillet squash - rucola – grana padano - basilikum **188**

PARMA parma ham - mozzarella - capers - grilled squash - rocket salad – grana padano - basil

BISTECCA grillede skiver af oksefilet - mozzarella - rød peber - forårsløg - rosmarin - broccolini - pesto **195**

BISTECCA grilled slices of beef fillet - mozzarella - red bell pepper - spring onions - rosemary - broccolini - pesto

OASIA specialities *as a starter or to share – served until 9pm*

YELLOWFIN TUNA PONZU 4 skiver tun – forårsløg – koriandermayo – ponzu – yuzu **138**
YELLOWFIN TUNA PONZU 4 slices tuna – spring onions – coriandermayo – ponzu - yuzu

SALMON TATARE tartar af laks – forårsløg – laksekaviar – løg – agurk – ponzu – hvede tuille **138**
SALMON TARTARE spring onion – salmon kaviar – onion – cucumber – ponzu – wheat crackers

TUNA TATAKI teriyaki – forårsløg – chjli pasta – sesam **138**
TUNA TATAKI teriyaki – spring onion – chili paste – sesame seeds

HIRAMASA TARTARE hiramasa yellowtail tartar – yuzu – ponzu – mango – forårsløg **138**
HIRAMASA TARTARE hiramasa yellowtail tartar – yuzu – ponzu - mango – spring onion

YELLOWFIN TUN SASHIMI 4 stk. **95**
YELLOWFIN TUNA SASHIMI 4 slices

OASIA SUPREME KABURIMAKI 8 stk. – tempura reje – flødeost – forårsløg – yellowfin tun - teriyaki **135**
OASIA SUPREME KABURIMAKI 8 slices – tempura ebi – cream cheese – spring onion - yellowfin tuna – teriyaki

SALMON DELUXE KABURIMAKI 8 stk – laks – agurk – avocado – tobikorogn **135**
SALMON DELUXE KABURIMAKI salmon – cucumber – avocado – tobiko kaviar

OASIA DRAGON KABURIMAKI 8 stk. – tempura reje – agurk – forårsløg – sesam – toppet m. avocado - teriyaki **135**
OASIA DRAGON KABURIMAKI 8 slices – tempura ebi – cucumber – spring onion - sesame – topped w. avocado – teriyaki

lounge burger

grillet hakket oksekød (225 g) - mozzarella - avocado - forårsløg - rucola - mascarpone – pancetta *(italiensk "bacon")* - pom. frites **228**
grilled patty of minced beef (225 g) - mozzarella - avocado - spring onions - rocket salad - mascarpone – pancetta *(italian "bacon")* - french fries
bøfferne serveres médium/rosa og er tilberedte sous vide i min. 3 timer – our patties are served médium/pink and cooked sous vide for a min. of 3 hours.

moules frites

DAMPEDE BLÅMUSLINGER **hvidvin - fløde - chili - ingefær - krydderurter - pom. frites - aioli** *(hvidløgsmayonnaise)* **228**
STEAMED BLUE MUSSELS white wine - cream - chili - ginger - herbs - french fries - aioli *(garlic mayonnaise)*

grill dishes *served with bearnaise & pepper sc. - spinach/avocado salad - french fries*

RIBEYE *(350 g)* - steak skåret af det øvre stykke af modnet højreb **438**
RIB EYE *(350 g)* - steak cut from the upper part of sirloin beef

TOURNEDOS *(225 g)* - oksemedaljon skåret af oksemørbrad **428**
TOURNEDOS *(225 g)* - beef medallion cut from beef tenderloin

VITELLO ROAST *(225 g)* - skiver af grillet kalvefilet med rosmarin **348**
VEAL FILLET *(225 g)* - slices of grilled veal fillet with rosemary

TOMAHAWK *(ca. 1000 g inkl. ben)* - stor oksekotelet skåret af irsk oksefilet **(1 pers.)** **748**
TOMAHAWK *(ca. 1000 g inclusive bone)* - big beef cutlet cut from irish fillet of beef *(1 person)*

TOMAHAWK *(ca. 1000 g inkl. ben)* - stor oksekotelet skåret af irsk oksefilet - trancheres v/ bordet **(2 pers.)** pr. pers. **438**
TOMAHAWK *(ca. 1000 g inclusive bone)* - big beef cutlet cut from irish fillet of beef - sliced at table *(2 persons)* per person

sauce Bearnaise serveres ved max. 56 °C – the Bearnaise sauce is served with a max. of 56 °C

menu bistecca

GAMBERI PIL PIL
tigerrejer - hvidløg - chili - persille - olivenolie
tiger prawns - garlic - chili - parsley - olive oil

VITELLO ROAST
skiver af grillet kalvefilet - bearnaise & pebersauce - spinat/avocadosalat - pom. frites
slices of grilled veal fillet - bearnaise & pepper sc. - spinach/avocado salad - french fries

DESSERT TRILOGI
crème brûlée - sorbet - cheesecake
crème brûlée - sorbet - cheese cake

468

side orders

DURUM BREAD DURUM BREAD – olive oil - balsamico	3 pcs.		38
HVIDLØGSBRØD GARLIC BREAD			68
BRUSCHETTA BRUSCHETTA - sourdough bread - cherry tomato - spring onions - shallots - basil			98
MARGHERITA MARGHERITA - sourdough - tomato - buffalo mozzarella - oregano - basil			128
CHILI MAYONNAISE CHILI MAYONNAISE			25
MANDEL OLIVEN GREEN ALMOND OLIVES			48
AIOLI GARLIC MAYONNAISE			25
POMMES FRITES FRENCH FRIES w. ketchup			48

unika cheese *served with butterfried rye bread and amarena cherries*

GAMMEL KNAS	**DEN HVIDE DAME**	**HØGELUNDGAARD**	3 pcs.	138
dehydreret havarti	**hvidskimmelost**	**frugtagtig blå ost**		
dehydrated havarti	white mold cheese	fruity blue cheese		

small sweets *choose 3 or 6 different small sweets - sharing is welcome*

HINDBÆRSORBET	**CRÈME BRÛLÉE**	**CHEESECAKE**	**HAVTORNSORBET**	3 / 6 pcs.	98 /178
RASPBERRY SORBET	CRÈME BRULÉE	CHEESECAKE	BUCKTHORN SORBET		
VANILLEIS	**CITRONSORBET**	**PANNA COTTA**	**CHOKOLADEFONDANT**		
VANILLA ICE CREAM	LEMON SORBET	PANNA COTTA	CHOCOLATE FONDANT		

affogati

AFFOGATO CLASSICO db. espresso - vanilleis AFFOGATO CLASSICO vanilla icecream – db. espresso	85
AFFOGATO KAHLÚA CREMA db. espresso – vanilleis AFFOGATO KAHLÚA CREMA vanilla icecream – db. espresso	128
AFFOGATO AMARETTO db. espresso - vanilleis AFFOGATO AMARETTO vanilla icecream – db. espresso	128