



dAdA experience - served dAdA style

10 course sharing menu

350 per person

Small drink menu

Two glasses of wine & dessert cocktail

325 per person

Extended drink menu

Welcome drink, three glasses of wine & dessert cocktail

625 per person

A la Carte

We recommend 4-6 courses per person

MEZZE

Grilled flatbread 35 Pakora 45 Herbal falafel 55

Olive mix 55 Smoked almonds 45 Chili cashews nuts 45

Unripe peaches 45 Lamb croquettes 75 Fried artichoke, fermented garlic, sandalwood 75

DIPS

Hot sauce 35 Toum 35 Spicy harissa 35 Baba ganoush 35 Zhoug 35 Tzatziki 35 Hummus 35

GREENS

Tabbouleh 75 Citrus salad, mint, pomegranate 85

Tomato, kumquats vinaigrette, basil 70 Smoked cauliflower, muhammara, rosemary 75

Confit fennel, lemon, sumac 75 Eggplant, glace, sauce based on grilled flatbread 75

Jerusalem artichoke, hummus pistachio oil 85

Baked celeriac, black daal, vadouvan 75

SEA

Petongle, green grapes, safran sauce 155 Crevette shrimp, saffron mayo, grilled lemon (served cold) 145

Venus clams, sauce made from smen, chives 115

GRILL

Duck breast, spinach, basil, hot sauce 175 Moroccan chicken, salted lemon, olive 145

Cut of whole danish organic lamb, grilled chili, lamb sauce (ask the waiter, what cut of lamb available) 225

SWEETS

Bergamot sorbet, kaki, rose meringue 65 Galum jaum, caramel, whipped cream 75



dAdA experience - serveres dAdA style

10 retters delemenu
350 per person

Lille drikkemenu

To glas vin & dessert cocktail
325 per person

Stor drikkemenu

Velkomst drink, tre glas vin & dessert cocktail
625 per person

A la Carte

Vi anbefaler 4-6 retter per person

MEZZE

Grillet fladbrød 35 Pakora 45 Urte falafel 55
Oliven mix 55 Chili cashewnødder 45 Røget mandler 45
Umodne ferskner 45 Lamme croquettes 75 Friteret artiskok, fermenteret hvidløg, sandaltræ 75

DIPS

Hot sauce 35 Toum 35 Spicy harissa 35 Baba ganoush 35 Zhoug 35 Tzatziki 35 Hummus 35

GRØNT

Tabbouleh 75 Citrussalat, mynte, granatæble 85
Tomat, kumquats vinaigrette, basilikum 70
Røget blomkål, muhammara, rosmarin 75 Confiteret fennikel, citron, sumac 75
Aubergine, glace, sauce på grillet fladbrød 75
Jordkok, hummus, pistacieolie 85 Bagt selleri, sort daal, vadouvan 75

HAVET

Petongle, grønne druer, safran sauce 155 Crevette rejer, safran mayo, grillet citron (serveres kold) 145
Hjertemusling, sauce på smen, purløg 115

GRILL

Andebryst, spinat, basilikum, hot sauce 175 Marokkansk kylling, saltet citron, oliven 145
Udskæring fra hel dansk øko lam, lammesauce, grillet chili (spørg tjener for dagens udskæring) 225

SØDT

Bergamote sorbet, kaki, rosen marengs 65 Galum jaum, karamel, flødeskum 75