

Ribelli

SOMMERMENU

SHAREFOOD SERVERET FAMILYSTYLE
BRØD, ANTIPASTI & HOVEDRETTER
325,-
TILFØJ DESSERT +75,-

TASTINGMENU

DEN FULDE OPLEVELSE
3 SNACKS, BRØD & 4-RETTERS MENU
550,-
M. APERITIF, 4 GL. VIN/SAFT & MINERALVAND 995,-

SUMMER MENU

SHAREFOOD SERVED FAMILY STYLE
BREAD, ANTIPASTI & MAINS
325,-
ADD DESSERT +75,-

TASTING MENU

THE FULL EXPERIENCE
3 SNACKS, BREAD & 4 COURSE MENU
550,-
W. APERITIF, 4 GL. WINE/JUICE & MINERAL WATER 995,-

A LA CARTE

MARINEREDE OLIVEN

MIXEDE OLIVEN MED CITRON & OLIVENOLIE 50,-

HJEMMELAVET FOCACCIA

VORES FOCACCIA MED PESTO & PISKET SMØR 25,-

ARANCINI

RISOTTOKUGLER MED MAYO 2/4/6 50,-/100,-/150,-

VAFFEL & COPPA

PARMESANVAFFEL MED LUFTTØRRET SVINENAKKE
SYLTEDE LØG, SENNEPSMAYO & RUCOLA 125,-

LAKSETATAR

DANSK RIMMET LAKS MED GRILLET AGURK,
CITRUS & BLÆKCHIPS 125,-

VITELLO TONATO

SKIVER AF KALVEKØD MED TUNSAUCE,
KAPERS, SALATER & SUMAK 135,-

TOMAT & BURRATA

MARINEREDE SOMMERTOMATER MED BURRATA
JORDBÆR, BASILIKUM & PISTACIE 115,-

STEGTE GNOCCHI

KARTOFFELGNOCCHI MED MARINARASAUCE
PANCETTA & VESTERHAVSOST 165,-

PAPARDELLE AL RAGU

KLASSISK BOLO PÅ GRIS, KALV, OKSE & KÆRLIGHED
REKET PARMIGIANO REGGIANO 165,-

SOMMER RISOTTO

GRØN RISOTTO MED GRØNNE ÆRTER, SQUASH,
MASCARPONE & SPRINGLØG 185,-

GRILLET KYLLING

MED PEBERFRUGTER, STEGT POLENTA &
GRILLEDE MAJS 185,-

PANNA COTTA

KÆRNEMÆLKS PANNA COTTA MED SORBET
SPRØDT & FYNSKE BÆR 110,-

PISTACIETIRAMISU

PISTACIETIRAMISU MED MASCARPONE
KAFFE, KAKAO & MATCHA 100,-

MARINATED OLIVES

MIXED OLIVES WITH LEMON & OLIVE OIL 50,-

HOMEMADE FOCACCIA

OUR FOCACCIA WITH PESTO & WHIPPED BUTTER 25,-

ARANCINI

RISOTTO BALLS WITH MAYO 2/4/6 50,-/100,-/150,-

WAFFLE & COPPA

PARMESAN WAFFLE WITH CURED PORCK NECK
PICKLED ONIONS, MUSTARD MAYO & ROCKET 125,-

SALMON TARTARE

DANISH CURED SALMON WITH GRILLED CUCUMBER,
CITRUS & SQUID INK CHIPS 125,-

VITELLO TONATO

SLICED VEAL WITH TUNA SAUCE
CAPERS, SALADS & SUMAK 135,-

TOMATO & BURRATA

MARINATED SUMMER TOMATOES WITH BURRATA
STRAWBERRIES, BASIL & PISTACHIO 115,-

FRIED GNOCCHI

POTATO GNOCCHI WITH MARINARA SAUCE
PANCETTA & VESTERHAVS CHEESE 165,-

PAPARDELLE AL RAGU

PASTA WITH PORK, VEAL & BEEF RAGOUT
PARMIGIANO REGGIANO 165,-

SUMMER RISOTTO

GREEN RISOTTO WITH GREEN PEAS, ZUCCHINI
MASCARPONE & LEMON 185,-

GRILLED CHICKEN

WITH BELL PEPPERS, FRIED POLENTA
GREENS & GRILLED CORN 185,-

PANNA COTTA

BUTTERMILK PANNA COTTA WITH SORBET
CRISPS & BERRIES 110,-

TIRAMISU AL PISTACCHIO

PISTACCHIO TIRAMISU WITH MASCARPONE
COFFEE, COCOA & MATCHA 100,-

MENUER VÆLGES AF HELE BORDET
OG KAN LAVES VEGETARISKE.
VI TAGER HØJDE FOR ALLERGIER & DIÆTER

MENUS ARE CHOSEN BY THE WHOLE TABLE
AND CAN BE MADE VEGETARIAN
IN CASE OF ALLERGIES PLEASE LET US KNOW