Sourdough bread & butter 45,-

Josephine speciale oysters 2/6/12 ps. 85,-/235,-/455,-

Seafood tartare, nori & trout roe 165,-

Cold cut octopus with oyster cream, potatoes 165,-

King fish & salmon pumpkin seeds, seabuckthorn, citrus 165,

Soft shell Crab, samphire, sauce of fresh herbs 165,-

Sweet potato, squid, cured egg yolk, thai basil 185,-

Baby pumpkin, fish mousse, wild mushrooms 185,-

Pike skewer, cabbage, thai basil, salted red currants, squid liver 185,-

Baked langoustine with bisque butter & parsley 225,-

Danish sea snails, leeks & lovage 185,-

Whole plaice with wild mushrooms,soft herbs & nori butter 275,-

Mayan red chocolate sorbet, soft merengue, grated milk & dill oil 105,-

Milk parfait, basil, citrus 105,-

**A TASTE OF ILUKA**  
7-course tasting menu 795,-

Wine pairing, 6 glasses 750,-