



The Menu
Eng

N I N E

Snacks

- Seafood Cakes** 95 kr
Apple mayonnaise & dill powder
- Marinated Prawns** 95 kr
Roasted corn mash & fried cornbread
- Bao Buns** 95 kr
Pork leg, ginger, lemongrass, cabbage, dip

Starters

- Scallops** 199 kr
Parsley root & apple puree, pancetta, caramelized apple & Tokaj reduction
- Lobster soup** 195 kr
Rainbow confit, cheddar cream, fried leeks, trout roe
- Risotto** 185 kr
Fried mushrooms, parmesan, pumpkin pesto, fried mushrooms & herbs
- Beef Tartar** 205 kr
Dijon & malt vinegar mayonnaise, roasted onion oil, french fries, chives, cornichons & mushroom powder
- Charcuteries** 195 kr
The evening's selected charcuterie with cheese, marmalade & fennel crackers

Main Courses

Arctic Char

325 kr

Artichoke, mashed potatoes, spinach, leeks, creamy seafood broth

Tuna

320 kr

Grilled tuna, fried potato balls, feta cheese, mango, spinach, grilled asparagus & verjus reduction

Lamb

320 kr

Gruyere cream, potato cake, baked & marinated tomatoes, romesco sauce & beef marrow cloud

Flap Steak

325 kr

Jalapeño bearnaise, onion chutney, red wine gravy, parmesan & parsley fries

Sense Burger

199 kr

Cheddar cheese, brioche bread, dressing, relish, pickled onions & parmesan fries

NINE Sallad

195 kr

Grilled chicken with romaine lettuce tossed in Nine dressing, pickled onion, & pomegranate

Vegeterian

Cannelloni

225 kr

Pumpkin pesto, celery, carrot, butter beans, tomato sauce & marinated tomatoes

Cauliflower

225 kr

Fried tempura, cauliflower, bbq, puy lentils, tomato, zucchini & carrot

Desserts

Fried apple roll 120 kr
Cardamom & cinnamon flavored apple compote, walnut ice cream, walnut syrup, calvados & citrus baked apple

Brûlée 120 kr
Sugar-burnt, flavored with orange and cinnamon, white chocolate & orange sorbet

Chocolate 120 kr
Baked chocolate, cloudberry mullet, roasted chocolate powder, honey crackers, coffee & chocolate ice cream, broken chocolate mousse

Cheese 120 kr
The evening's selected cheese with the kitchen's selection of accessories & flavours

A Piece Of Chocolate 40 kr

Ice cream or sorbet 40 kr
Ask about tonight's flavors

After Dinner Cocktails

Espresso Martini 160 kr
Vodka, galliano, espresso & simple syrup.

Irish Coffe 160 kr
Jamesons, brown sugar, coffe & cream

Kaffe Karlsson 160 kr
Baileys, cointreau, coffe & cream

Kaffe D.O.M 160 kr
D.O.M Bénédictine, coffe & cream

Coffee & Tea

Coffee 30 kr

Tea 30 kr

Espresso 35 kr

Double Espresso 45 kr

Latte 40 kr

Macchiato 35 kr

Cappuccino 45 kr

Americano 35 kr