



GREEN SOLUTION HOUSE

01.04.2019

BUON
APPETITO

ENGLISH

BUON APPETITO

Enjoy traditional italian cuisine
with the best organic and sustainable food
from Italy and Bornholm.

Restaurant GSH is collaborating
with the italian gourmet restaurant
Ché Fè in Copenhagen.

BEVI PRIMA DI CENA

GSH Gin tonic organic 70,-

A glass of Cuvage Piemonte 100,-

Aperol Spritz 85,-

Organic cocktail Nohrlund Denmark 65,-

- buckthorn, rose hips, dark rum
- gin, elderflower, ginger, lemon
- vodka, strawberries, rhubarb, vanilla
- vodka, walnut, blackberry, basil

LA SCELTA DELLO CHEF

3 PIATTI MENU 425,-

6 Antipasti - Prima Piatti - Secondo Piatti

4 PIATTI MENU 495,-

6 Antipasti - Prima Piatti - Secondo Piatti

Dolce/Formaggi

ANTIPASTI

Anti pasti 3 pcs/6 pcs 95,- / 185,-

PRIMI PIATTI

Crudo of cod with fresh lemon, mint, chili, apple 125,-

Carpaccio with Pecorino, small salad, hemp oil 125,-

Ravioli with veal, gremolata,
parmesan creme and sage 125,-

Tagliatelle alla Bottarga with squid 125,-

Risotto with green asparagus, Pecorino and smoked ricotta 125,-

SECONDI PIATTI

Local pork with crisps, celery, cabbage, parmesan 215,-

Baked trout with frikassé of mussels, tomato, olives 215,-

Fried radicchio with glazed beeds, herbs, ricotta 215,-

DOLCI

Panna Cotta with baked rhubarb, meringue, sorbet 95,-

Tiramisu 85,-

FORMAGGI

Italian cheese with quince, rosehips 95,-

CAFFÈ

Espresso 35,-

Caffè Corretto with grappa 75,-

