

AMBRA

A M B R A F U N C T I O N S

550 DKK
FAMILY STYLE

A N T I P A S T I

Burrata al latte di bufala
Buffalo burrata with olive oil & black pepper

Olive siciliane marinate
Marinated sicilian olives

Vitello tonnato
Veal with tuna cream, capers & black pepper

Carpaccio de polpo
Carpaccio of polpo with capers & chili

Mortadella al pistacchio
Thinly sliced mortadelle

Focaccia "Ambra"
Fresh baked bread with tomatoes

S E C O N D I

Ricotta ravioli
Ricotta ravioli with dried tomato and tomato sauce

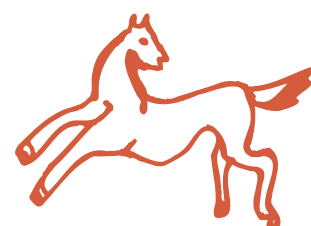
Cotoletta alla parmigiana
Crispy veal chop, gratinated
with tomatoes, mozzarella & basil

Caesar salad alla Ambra
Fresh white endive tossed in a Caesar dressing
with fresh grated parmesan cheese

Patate al forno
Roasted potatoes

D U L C E

Panna cotta
Panna cotta



AMBRA

A L L E R G I E S

Burrata al latte de bufala

Lactose

(cannot be removed)

Green olives "bella del bellice"

(vinegar & olive oil)

(cannot be removed)

Vitello tonnato

Anchovies, capers, sage, thyme, meat, tuna, olive oil

(anchovies cannot be removed & the herbs in the meat cannot be removed)

Polpo capaccio

(Molluscs, chili, onion, garlic)

Mortadella

(pork cannot be removed, nuts)

Foccacia

(gluten & garlic)

Spaghetti al pomodoro

(tomato, gluten cannot be removed, can be served without cheese)

Veal parm – breaded veal cutlet on the bone

Served with tomato & mozzarella

(meat, gluten, tomato & lactose)

Cetriolo menta e foglie de sedano

Celery and rucula salad with cucumber and mint

(selleri, citrus)

Roasted potatoes

With rosemary

(rosemary, garlic, olive oil)

Panna cotta

(lactose cannot be removed, stone fruit, vanilla)

