

KIIN  KIIN

VEGETARISK
VERDENSKØKKEN

veve

Snacks:

Cassava chip, Tomato and Roses Dip/ Beetroot
Cotton Candy/

Smoked Watermelon Tartelette/ Plantain
Cauliflower, Mango/ Bean Custard, Barbacue
Sauce/ Cheviche Manabi

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Dishes

Sour dough bread, walnuts bread and
butter

Courgette, Green Tomato and Preserved lemon

Tomato, Pomegranate, Oyster leaf

Mushroom, Fennel and Kombu

Sunchoke, Aragula and Lettuce

Soul Food

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Dessert

- Peach, Basil & Yuzu
- Celeriac, Miso & Apple

Snacks

- **Cassava chip**, Tomato and Roses Dip keep at room temperature until serve

- **Beetroot Cotton Candy**

keep at room temperature until serve

- **Smoked Watermelon Tartelette**

keep at room temperature until serve

- **Plantain Cauliflower, Mango**

keep at room temperature until serve

- **Bean Custard, Barbacue Sauce**

keep at room temperature until serve

- **Cheviche Manabi**

keep at room temperature until serve



**Walnut bread, Sour dough
bread and butter**

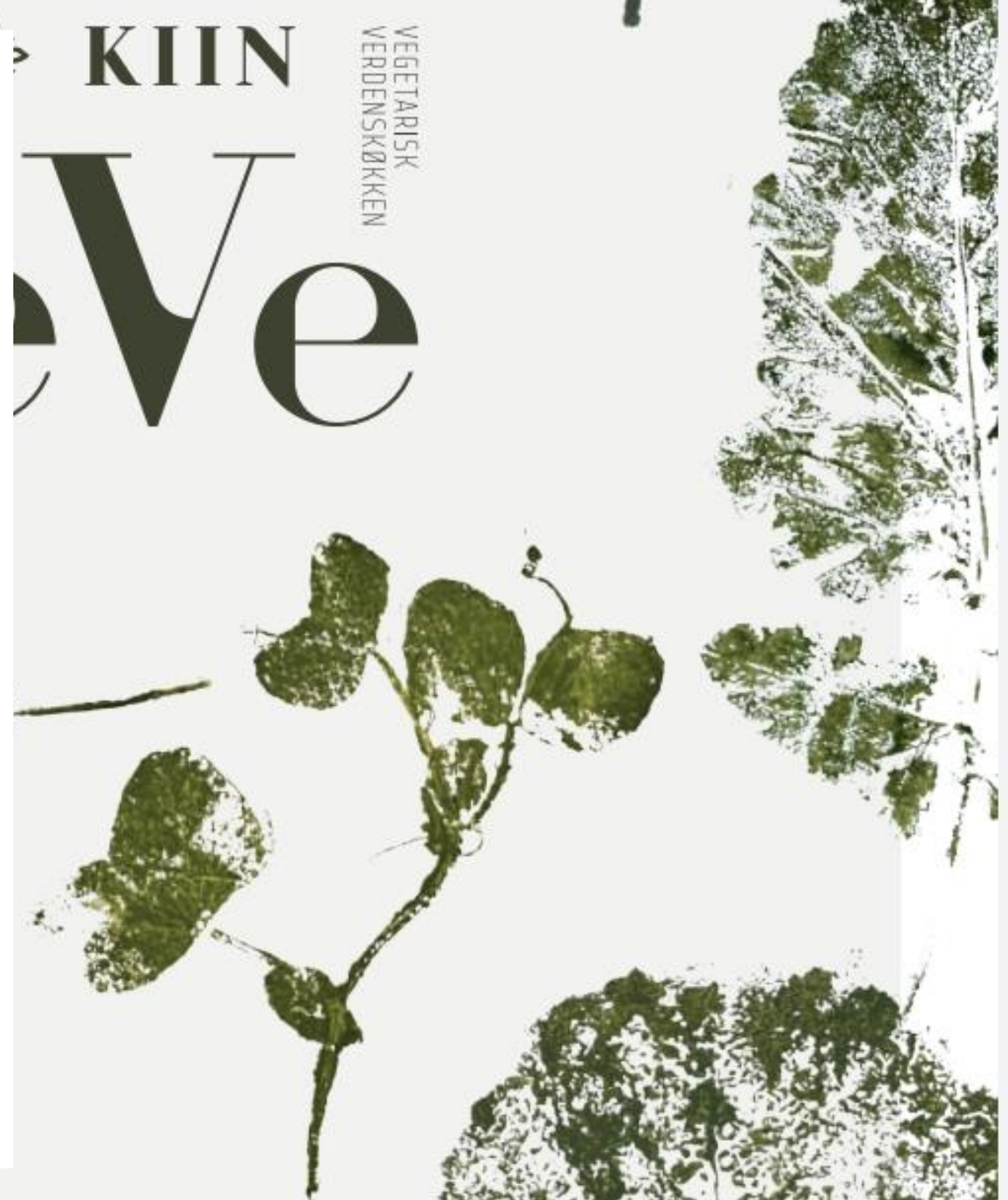
Put the sour dough bread
in the oven at 250
degrees 3 minuts and serve
with walnut bread and the
butter

**Courgette,
Green Tomato and Preserved
lemon**

Keep at fridge until serve

**Tomato, Pomegranate, Oyster
leaf**

Keep at fridge until serve



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Mushroom, Fennel and Kombu

Before serve put in the oven at 65 degrees 10 minuts and serve, put the enoki mushroom on the side

Sunchoke, Aragula and Lettuce

Before serve put in the oven at 65 degrees 10 minuts and serve

Soul Food

Before serve put in the oven at 65 degrees 10 minuts and serve

love



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Dessert

Peach, Basil & Yuzu

Keeped in the friser until
serve

Celeriac, Miso & Apple

Keeped in the friser until
serve

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**Thank you very much, we hope you enjoy this menu
and thank you**