



KIIN  KIIN

VEGETARISK
VERDENSKØKKEN

VeVe

Snacks:

Cassava chip and tapenade/Beetroot cotton candy/ Sea tartelette/ Parsnip, apple and chestnut / Black turtle bean empanada / Aquachile



Dishes:

Walnut bread, Baguette, butter.

Escalivada.

Sunchoke, finger lime and achiote

Snow fungus, sunflower and coconut sauce

Wok soya bean, shallot and black garlic
jus, shisho.

Potato, coffee and miso



KIIN  KIIN

VEGETARISK
VERDENSKØKKEN

VeVe

Dessert

Grapefruit sorbet, honey and rosemary

Celeriac, miso and apple

Snacks

- Casava chip, dip the chip in the tapenade and eat;
- Beetroot cotton candy serve it like it is;
- Sea tartelete, serve it like it is;
- Parsnip, serve it like it is;
- Empanada, warm it in the oven at 60 degrees around 5 minutes and eat;
- Aquachile, keep in the fridge until serving time and eat like it is.



Walnut bread, baguette, butter

Put the bread in the plate and the butter leave at room temperature to be soft and ready to serve.

Escalivada

Keep the escaliva at room temperature until serving time. At the time to serve pour the sauce

Sunchoke, finger lime and achiote

Warm it in the microwave before serving (if you don't have a microwave you can warm it in the container In the oven at 60°C) and put the chip on the side of the dish.

VEGETARISK
VERDENSKØKKEN
KIIN
love



KIIN



KIIN

VEGETARISK
VERDENSKØKKEN

**Snow fungus, sunflower and
coconut sauce**

Keep it at room temperature
and at the serving time put
the sauce and serve it.

**Wok soya bean, shallot and
black garlic jus, shisho**

Warm it in the microwave
before
serving, (if you don't have a

microwave you can warm it in
the container In the oven at
60°C), finish on top with
the shisho leaf

eVe



KIIN



KIIN

VEGETARISK
VERDENSKØKKEN

eVe

Potato, coffee and miso

Warm
it in the microwave before
serving
(if you don't have a microwave
you can warm it in
the oven at 60°C)

Grapefruit sorbet, honey and rosemary

Keep ice cream in the freezer
until serving time, at the
serving time put the syrup on
the bottom and the ice cream on
top and finish with the cookie.

Celeriac, miso and apple

Keep in the freezer until
serving time and serve it like
it is





KIIN  KIIN
VEGETARISK
VERDENSKØKKEN

VeVe

The logo features the word 'KIIN' in a serif font on either side of a central diamond-shaped emblem with a floral or geometric pattern. Below this, the word 'VeVe' is written in a large, elegant serif font. To the right of 'VeVe', the words 'VEGETARISK' and 'VERDENSKØKKEN' are stacked vertically in a smaller, sans-serif font. The background is white with faint, artistic illustrations of various green leaves and plants.

Thank you very much, I hope you enjoy this menu
and thank you for supporting VeVe restaurant



The bottom section of the image shows a continuation of the white background with faint, artistic illustrations of various green leaves and plants, mirroring the top section.