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VEGETARISK  
VERDENSKØKKEN

# VeVe

## ***Snacks:***

**Beetroot tartelet/ Flambéed celery truffle/  
Almond ball/ Miangkam passion fruit/  
Sunchoke salted nutella/ Onion chips**

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## Dishes

Sour dough bread, walnuts bread butter  
and olive oil

White asparagus, Hollandaise and dill

Green pea, beurre blanc and pea shoot

Grilled green asparagus flan and miso

Carrots with tamarind sauce

Smoked portobello mushroom in mushroom  
dashi, morrel sauce white "scallop"

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## Dessert

- Geranium sorbet with white chocolate foam
- Rubharb ice cream with rose foam and sugar crystal
- Petit four

## Snacks

- **Beetroot tartelet** keep at room temperature until serve
- **Flambéed celery truffle** warm up in the microwave 30 seconds and eat
- **Almond ball** keep in the fridge until served
- **Miangkam passion fruit** keep in the fridge until served and put the filling in the lettuce
- **Sunchoke salted nutella** keep at room temperature until served
- **Onion chips** keep at room temperature until served



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

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

**White asparagus, Hollandaise and dill**

Keep at room temperature until served

**Green pea, beurre blanc and pea shoot**

Put the green pea and the beurre blanc containers in the oven at 65 degrees 20 minutes and serve or 2 minutes in the microwave



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## **Grilled green asparagus Flan and Miso**

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



## **Carrots with tamarind sauce**

Put in the oven the carrots suace at 65 degrees 20 minutes and before serve put the sauce on top of the carrots

## **Smoked portobello mushroom in mushroom dashi, morrel sauce white "scallop"**

Put the mushroom container in the oven at 65 degrees 20 minutes and serve



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## Dessert

### Geranium sorbet with white chocolate foam

Keep the sorbet in the freezer and the foam in the fridge until served

### Rubharb ice cream with rose foam and sugar crystal

Keep the ice cream in the freezer, the foam in the fridge and the sugar crystal at room temperature until served

### Petit four

Keep in the fridge until served



The image shows a menu cover for 'VeVe' restaurant. The background is white with various green botanical illustrations of leaves and plants scattered around. At the top, the text 'KIIN' is written in a serif font on both the left and right sides, separated by a decorative diamond-shaped symbol. Below this, the word 'VeVe' is written in a large, elegant serif font. To the right of 'VeVe', the text 'VEGETARISK VERDENSKØKKEN' is written vertically in a smaller, sans-serif font.

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