

# KÖD

## ABOUT KÖD



Dear Guests – welcome to KöD

Restaurant KöD opened in Århus, Denmark, in 2014. Only one year later, Denmark was elected the happiest country in the world. A coincidence? Probably... But we are sure here in London to show the Londoners what the original kind of "hygge" looks and feels like.

Our dining experience is more straightforward than the pronunciation of our name: perfectly cooked steaks with delicious side orders, high-quality wines, and an atmosphere that hopefully makes you want to return. Should we try that pronunciation? When you say KöD, think less of your favourite beer-battered fish and more about turning the ö into the u-sound in burger.

Enjoy!

## SNACKS



### KÖDs SELECTION OF SNACKS

Snack olives £4  
Chips & dips (E,\*) £4  
Selection of nuts (N) £4

**All three £10**

## STARTERS



### **KöD tartare** £13

Stirred steak tartare from prime British beef with mustard, horseradish, shallots, capers, chives & tarragon. Served with smoked garlic cream & Jerusalem artichoke chips (MU,E,SD,F)

### **Beef carpaccio** £13

Thinly-sliced prime British beef with old winchester cheese, croutons, pearl onion shells pickled in red wine, rocket salad & browned butter cream (MU,E,M,W,SD)

### **Garlic prawns & Tabasco dip** £13

Warm tiger prawns marinated in garlic, olive oil & chilli. Served on crunchy tomato sauce with spicy dip on Tabasco, horseradish & tomato on the side (C,CE)

### **Fresh burrata & rosemary tomato** £13

Classic, creamy Italian burrata served with fresh, pickled & baked rosemary tomatoes, balsamic glaze & fresh basil. Topped with smoked salt & chive oil (M,SD)

### **Cod NOT KöD** £13

Citrus-cured cod ceviche, smoked roe, salty capers & herb oil. Served with passion fruit vinaigrette with lime, chilli, ginger & palm sugar (W,M,F)

### **Langoustine tortellini** £13

Homemade tortellini with langoustine, herb oil & rich langoustine broth (M,C,F,W,E)

#### ALLERGENS

C=Crustaceans CE=Celery E=Egg F=Fish M=Milk MU=Mustard N=Nuts S=Soya SD=Sulphite & Sulphur dioxide W=Wheat \*=May contain traces of wheat

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## STEAKS



Our steaks are cooked over the grill, brushed with rosemary & garlic butter (M), then seasoned with sea salt & fresh herbs. All steaks are served on carrot purée.

### FILLET STEAK

**FILLET STEAK 200g. £45**

Uruguay - grain-fed, Angus & Hereford, minimum 35-day aged

**CHATEAUBRIAND 450g. £70**

Uruguay - grain-fed, Angus & Hereford, minimum 35-day aged

### RIBEYE

**UNITED KINGDOM RIBEYE 280g. £38**

England - grass-fed, Hereford & Angus, aged in Himalayan salt.

**UNITED KINGDOM COTE de KöD 500g. £75**

England - grass-fed, Hereford & Angus, aged in Himalayan salt  
Carved in the kitchen, easy to share

**AU RIBEYE 350g. £60**

Australia - corn-fed, MB3 Black Angus, minimum 35-day aged

### STRIPLOIN

**UNITED KINGDOM STRIPLOIN 280g. £34**

Scotland - minimum 35-day aged

**AU STRIPLOIN 350g. £40**

Australia - corn-fed, MB3 Black Angus, minimum 35-day aged

### WAGYU STRIPLOIN

**JAPAN WAGYU GRADE A4 150g. £65**

Japan - corn & Grain-fed, "Snowbeef"

## KÖD EXPERIENCE

Sharing selection grilled according to the kitchen's recommendation: medium-rare.

Carved in the kitchen & perfect for sharing

**JAPAN WAGYU GRADE A4 150G. / URUGUAY FILLET STEAK 200G. / UNITED KINGDOM STRIPLOIN 280G.**

£135

## SAUCES



**Homemade warm bearnaise £4**

Creamy sauce with clarified butter, sour & fresh tarragon (M,SD,E)

**Madagascar pepper £4**

Spicy sauce with whole Madagascar peppercorns, balanced with cream (M,SD,CE,S)

**Signature sauce - port glaze £4**

Sweet & balanced port wine glaze (SD,CE,S)

**Chimichurri £6**

Argentinian sauce made with parsley, oregano, garlic, and & wine vinegar

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## SIDE ORDERS

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**Steak chips à la KÖD** £5.50

Crispy steak chips with fresh thyme & sea salt

**Sweet potato fries** £5.50

With fresh thyme & sea salt

**Truffle fries** £7.50

Crispy fries with truffle & fresh tarragon (SD,CE)

**Chilli-garlic fries** £6.50

With homemade chilli- & garlic seasoning

**Tomato & basil** £6

Fresh cherry tomatoes, yellow semi-dried tomatoes, fresh basil & creamy white cheese (M,SD)

**Butter-sautéed mushrooms** £6

With pickled pearl onions & thyme (M,SD,W)

**Caesar salad** £6

With romaine lettuce, Caesar dressing, crispy croutons & Old Winchester cheese (M,E,W,MU)

**Corn ribs** £7

Fried corn with homemade spice, parsley & garlic-miso butter (M,S)

**Mashed potatoes & wagyu** £7

With smoked bacon & onion compote sautéed in wagyu fat & butter (M)

**Crushed cucumber salad** £6

Fresh cucumber, garlic, oregano, Greek yoghurt, red onion, olive oil, Feta & crushed black pepper (M)

## ALTERNATIVES

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**KÖD tartare as main course** £22

Served with steak chips à la KÖD (MU,E,SD,F)

**Salt-baked celeriac** £20

200g. salt-baked celeriac with smoked cheese, blackcurrant vinaigrette & Old Winchester cheese (M,W,CE)

**Pappardelle & truffle** £18

Pappardelle pasta with chestnut mushroom, truffle & parmesan cream (M,W, E, MU, SD)

**KÖD bacon cheeseburger** £20

2 x 140g. beef patty with greens, cheddar & Danish bacon. Served with dips & chilli-garlic fries (W,E,M,CE,MU)

**Pan-roasted stone bass** £22

Pan-roasted stone bass with fennel & herb salad with langoustine sauce & herb oil (M,C,F)

**Crispy breaded chicken** £25

Crispy, breaded British free range chicken thighs. Cooked with lemon & rosemary, finished with truffle & tarragon butter (E,M,CE)

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## DESSERTS

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### Classic vanilla creme brulée £8

With raspberry sorbet (M,E)

### Chocolate fudge cake £8

With raspberry mousse, raspberry compote & crystallised white chocolate (M,E,S)

### White chocolate & summer berries (Rød grød med fløde) £8

With summer berries & crunchy crumble – a Danish delight (M,W)

### Fried apple pie £8

Homemade apple compote in crispy puff pastry with vanilla ice cream, charred white chocolate & sorrel (M,E,W)

### Selection of ice cream & sorbets - 3 scoops £6

Ice cream: vanilla, salted caramel, dark chocolate (M,W)

Sorbets: raspberry, lemon

## SIGNATURE MENU

( ALL DAY )

Having trouble choosing?

We have done the work for you and assembled a wonderful 3-course menu with a wine pairing.

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### STARTER

Choose between

**KöD tartare**  
(MU,E,SD,F)

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**Langoustine tortellini**  
(M,C,F,W,E)

### MAIN

**FILLET STEAK 200 g.**

Uruguay - Grain-fed, Angus & Hereford, minimum 35-day aged (M)

### SIDE ORDERS UN LIMITED

**Corn ribs**  
(M,W,S)

**Steak chips à la KöD**

**Tomato & basil**  
(M,SD)

**Sauce**

Your choice of sauce

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### DESSERT

**Classic vanilla creme brulée**  
with raspberry sorbet (M,E)

£60

### WINE MENU

**Tinpot Hut,**  
**Sauvignon Blanc, 2022**  
Marlborough, New Zealand

**Louis Martini,**  
**Cabernet Sauvignon, 2018**  
Sonoma, USA

**Espresso Martini**  
Absolut vodka,  
Kahlúa & espresso

£30

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