

Menu

<i>Østers naturel, pr. stk.</i>	45	<i>Oysters naturel, per piece</i>
<i>Krabbesalat, æble & estragon</i>	175	<i>Crab salad, apple & tarragon</i>
<i>Foie gras terrin & brioche</i>	245	<i>Terrine of foie gras & brioche</i>
<i>Stegt foie gras</i>	275	<i>Pan fried foie gras</i>
<i>Gratineret gedeost med valnøddesalat</i>	155	<i>Gratinated goat cheese with walnut salad</i>
<i>Bagt marøben</i>	175	<i>Baked marrow bones</i>
<i>Salat</i>	95	<i>Salad</i>
<i>Hønsconsommé med julienne</i>	155	<i>Consommé of chicken with julienne</i>
<i>Hummersoufflé i egen bisque</i>	195	<i>Lobster soufflé in its own bisque</i>
<i>Indbagt pighvar, spinat & hummersauce</i>	295	<i>Turbot in puff pastry with spinach & lobster sauce</i>
<i>(delfinen) spørg efter hvalen</i>		<i>(the dolphin) ask for the whale</i>
<i>Dagens fisk (dagspris)</i>		<i>Today's fish (daily price)</i>
<i>Hel smørstegt frilands kylling</i>	550	<i>Whole butter roasted free range chicken</i>
<i>Chateaubriand "Bordelaise" min. 2 personer</i>	395	<i>Chateaubriand "Bordelaise" minimum 2 persons</i>
<i>Rørt tatar</i>	275	<i>Tartare</i>
<i>Oste</i>	155	<i>Cheese</i>
<i>Creme Brûlée & iscreme</i>	145	<i>Creme Brûlée & ice cream</i>
<i>Tarte tatin, creme fraiche & is</i>	145	<i>Tarte tatin, creme fraiche & ice cream</i>
<i>Svesker i armagnac</i>	145	<i>Prunes in armagnac</i>
<i>Varm chokoladesouffle & is</i>	155	<i>Hot chocolate soufflé and ice cream</i>