

## ØSTERS / KANAPÈER OYSTERS / CANAPÈS

GILLARDEAU ØSTERS NATURAL  
& SKALOTTELØGSMIGNONETTE (PR. STK.) 60DKK  
*Gillardeau oyster & shallot mignonette (per piece)*

GILLARDEAU ØSTERS, PEBERROD,  
DILD & AGURK (PR. STK.) 65DKK  
*Gillardeau oyster, horseradish, dill & cucumber (per piece)*

GILLARDEAU ØSTERS, INGEFÆR  
& NAM JIM SAUCE (PR. STK.) 85DKK  
*Gillardeau oyster, ginger & nam jim sauce (per piece)*

GILLARDEAU ØSTERS, FRISK WASABI  
& BAERII CAVIAR (PR. STK.) 95DKK  
*Gillardeau oyster, fresh wasabi & caviar (per piece)*

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RØGET ÅL, BLOMME & SHIZO (TO STK.) 75DKK  
*Smoked eel, plum & shizo (two pieces)*

ANDETERRIN, PISTACIE & SAUTERNES (TO STK.) 115DKK  
*Duck Terrine, pistachio & Sauternes*

OKSETATAR, TARTELET, YUZU OLIE  
& BAERII CAVIAR (TO STK.) 125DKK  
*Beef Tartare Tartlet, yuzu oil & Baerii caviar (two pieces)*

CORDON BLEU, SPIDSBRYST, COMTÉ  
& SORT TRØFFEL (TO STK.) 85DKK  
*Cordon bleu, brisket, comté & black truffle (two pieces)*

## CAVIAR

50GR ANTONIUS „SALON“  
BAERII CAVIAR & GARNITURE 695DKK  
*50 gr. Antonius "Salon" Baerii Caviar & Garnish*

50GR. ANTONIUS OSCIETRA CAVIAR & GARNITURE 1095DKK  
*50gr. Antonius Oscietra Caviar & Ganish*

## HOVEDRETTER / MAIN COURSES

KYLLINGPITHIVIER, SELLERI & SHERRYSAUCE 345DKK  
*Chicken pithivier, celeriac & sherry sauce*

"DELFINEN" INDBAGT PIGHVAR, DANSK SORT HUMMER,  
SPINAT & HUMMERBISQUE 395DKK  
*"The dolphin" Turbot in puff pastry,  
Danish black lobster, spinach & lobster bisque*

ANDEBRYST, SYLTEDE BROMBÆR, ENDIVE  
& SAUCE GASTRIQUE 445DKK  
*Duck breast, preserved blackberry, endive & Sauce Gastique*

TOURNEDOS ROSSINI, SORT TRØFFEL  
& RØDVINSSAUCE 595DKK  
*Tournedos Rossini, black truffle & red wine sauce*

## 3 RETTERS MENU / 3 COURSE MENU

SE TAVLEN FOR DAGENS 3 RETTERS MENU  
HAVE A LOOK AT OUR BOARD FOR TODAY'S 3 COURSE MENU

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SKAL BESTILLES AF HELE BORDET  
MUST BE ORDERED BY THE ENTIRE TABLE

## SIGNATUR RETTER TIL FLERE PERSONER / SIGNATURE DISHES FOR MULTIPLE PEOPLE

"HVALEN" INDBAGT PIGHVAR, DANSK SORT HUMMER,  
SPINAT & HUMMERBISQUE 995DKK (2 - 3 PERS)  
*"The whale" Turbot in puff pastry, Danish black lobster,  
spinach & lobster bisque (2 - 3 pers.)*

CÔTE DE BOEUF, SAUCE BEARNAISE,  
POMMES FRITES & BØNNER 1595DKK (2 - 3 PERS)  
*Cote de bouef, sauce bearnaise, french fries & green beans (2 - 3 pers.)*

## FORRETTER / STARTERS

5J CINCO JOTAS IBERICO SKINKE & OLIVEN 225DKK  
*5J Cinco Jotas iberico ham & olives*

LINGUINE, PARMESAN, SVAMPE  
XO SAUCE & SORT TRØFFEL 195DKK  
*Linguine, parmesan, mushroom XO sauce & black truffle*

PIGHVAR PÅ BRØD, OLIVENOLIE-BLANQUETTE  
& SELLERIPURÉ 245DKK  
*Turbot on bread, olive oil blanquette & celeriac puree*

RØDTUNGESOUFFLÉ, RØGET MUSLINGEFUMÉ  
& OSCIETRA CAVIAR 325DKK  
*Sole soufflé, smoked mussel fumé & oscietra caviar*

CHORIZO RISOTTO, PUFFEDE RIS,  
MAZARA REJER & CHILI 235DKK  
*Chorizo risotto, puffed rice, Mazara shrimps & chili*

PATÉ EN CROÛTE, DADDEL, SENNEP & CORNICHONS 195DKK  
*Paté en Croûte, date, mustard & cornichons*

## DESSERTER / DESSERTS

UDVALG AF OSTE (PR. STK.) 55DKK  
*Selection of cheese (per piece)*

OMELET EN SURPRISE, KAFFIR LIME & BLOMME 185DKK  
*Omelet en surprise, kaffir lime & plum*

PAIN PERDU, BERGAMOTTE, KANEL & KARDEMOMMEIS 145DKK  
*Pain Perdu, bergamot, cinnamon & cardamom ice cream*

XOCO CHOKOLADESOUFFLÉ  
& KAFFE CRÈME ANGLAISE 185DKK  
*Xoco Chocolate soufflé & coffee crème anglaise*

PETIT FOURS (PR. STK.) 45DKK  
*Petit fours per piece*

*In case of allergies please consult with your waiter*

*I tilfælde af allergier, henvend dem venligst til din tjener*