

ØSTERS / KANAPÈER / SNACKS
OYSTERS / CANAPÈS / SNACKS

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

GRATINERET GILLARDEAU ØSTERS, PERSILLE,
HVIDLØG & PARMESAN (PR. STK) 85DKK
Gratinated gillardeau oyster, parsly, garlic & parmesan (per piece)

GILLARDEAU ØSTERS, PIMENT D´ESPELETTE
& GRAPEFRUGT & LIME (PR. STK.) 85DKK
Gillardeau oyster, piment d’espelette, grapefruit & lime (per piece)

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TUNTATAR, SOYA, INGEFÆR &
BAERII CAVIAR (PR. STK.) 95DKK
Tuna tartare, soy, ginger & Baerii Caviar (per piece)

JOMFRUHUMMERTOAST, ROUILLE
& URTER (TO STK) 115DKK
Langoustine toast, rouille & herbs (two pieces)

ANDELEVER MOUSSE, ABRIKOS,
KAKAO & CROUTON (PR. STK.) 65DKK
Duck liver mousse, apricot, cocoa & crouton (per piece)

IBERICO BELLOTA SKINKE 195DKK
Iberico Bellota ham

FORRETTER / STARTERS

KAMMUSLING, STIKKELSBÆR
& KYLLINGE BEURRE BLANC 295DKK
Scallops, goose berries & chicken beurre blanc

HAVTASKE, SAUCE BOUILLABASSE
& MIREPOIX 225DKK
Monkfish, sauce bouillabaisse & mirepoix

ANDELEVERTERRRIN, DADDEL
& SAUTERNESGELE 295DKK
Duck liver terrine, dates & Sauternes gel

BLÆKSPRUTTE, VANILJE
& MUSLINGSAUCE, JORDSKOKKER 225DKK
Squid, vanilla & mussel sauce, artichoke

BRISSEL, PALMEKÅL & BLODAPPELSIN 195DKK
Sweatbread, tuscan kale & blood orange

In case of allergies please consult with your waiter

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A fee may apply when paying with corporate cards or cards issued outside the EU, in accordance with applicable legislation. The fee depends on the card type and country of origin. The fee will be displayed on the payment terminal at the time of payment.

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

STEGT PIGHVAR, FUMET,
FENNIKEL, KÅL & KARTOFFEL 395DKK
Pan fried turbot, fumet, fennel, cabbage & potato

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

PEBERBØF, PEBERSAUCE,
HARICOTS VERTS & FRITTER 495DKK
Pepper steak, pepper sauce, haricots verts & fries

LABEL ROUGE KYLLING, ALBUFERA SAUCE,
MORKLER & KARTOFFEL 375DKK
Label rouge chicken, albufera sauce, morrels & potato

SIGNATUR RETTER
TIL FLERE PERSONER /
SIGNATURE DISHES FOR MULTIPLE PEOPLE

”HVALEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 1095DKK
Turbot in puff pastry, Danish black lobster, spinach & lobster bisque

CÔTE DE BOEUF, SAUCE BEARNAISE,
POMMES FRITES & BØNNER DAGSPRIS
Cote de bouef, sauce bearnaise, french fries & green beans (daily price)

DESSERTER / DESSERTS

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

CRÈME CARAMEL, KAKAOSORBET,
OLIVENOLIE & HAVSALT 145DKK
Crème Caramel, cocoa sorbet, olive oil & sea salt

CITRONFROMAGE, FINANCIER,
LIMONCELLO & VANILJEIS 155DKK
Lemon fromage, financier, limoncello & vanilla ice cream

CHOKOLADEMOUSSE & PISTACIE IS 135DKK
Chocolate mousse & pistachio ice cream

TARTE TATIN, SVESKER I ARMANARC ISCREME
& CALVADOS CARAMEL 155DKK
Tarte tatin, prunes in armanarc ice cream & calvados caramel

I tilfælde af allergier, henvend dem venligst til din tjener