

ØSTERS / OYSTERS

GILLARDEAU ØSTERS, BLODAPPELSIN, GRAPE & PIMENT D'ESPELETTE VINAIGRETTE (PR. STK.) 65DKK
Gillardeau oyster, blood orange, grape fruit & piment d'espelette vinaigrette (per piece)

GILLARDEAU ØSTERS, BONITOEDDIKE & KOMBU TANG (PR. STK.) 75DKK
Gillardeau oyster, bonito vinegar & kombu seaweed (per piece)

GRATINERET GILLARDEAU ØSTERS, HVIDLØG, BRØDKRUMME & PERSILLE (PR. STK.) 65DKK
Gratinated Gillardeau oyster, garlic, bread crumb & parsley (per piece)

GILLARDEAU ØSTERS, SYLTET HYBENROSE, OLIVENOLIE & CAVIAR (PR. STK.) 95DKK
Gillardeau oyster, preserved hiprose, olive oil & caviar (per piece)

KANAPEER / CANAPES

HIRAMASA, FRISK WASABI, FINGERLIME & CAVIAR (TO STK.) 105DKK
Hiramasas, fresh wasabi, finger lime & caviar (two pieces)

"PORRETÆRTE", 5J IBERICO SKINKE & BITTER SALAT (TO STK.) 65DKK
Leak tartlet, 5J iberico ham & bitter salad (two pieces)

CORDON BLEU, SORT TRØFFEL & TÊTE DE MOINE (TO STK.) 85DKK
Cordon Bleu, black truffle & Tête de Moine (two pieces)

"BØF BEARNAISE" SASHI OKSEKØD, BEARNAISE SAUCE, POMMES SOUFFLÉ (TO STK.) 85DKK
"Steak Bearnaise" Sashi beef, Bearnaise sauce, pommes soufflé (two pieces)

SPECIALITETER / SPECIALTIES

5J CINCO JOTAS, IBERICO SKINKE 195DKK
5J Cinco Jotas, iberico ham

50GR. ANTONIUS OSCIETRA CAVIAR & GARNITURE 995DKK
50gr. Antonius Oscietra Caviar & garnish

50GR. GASTRO UNIKA GOLD CAVIAR & GARNITURE 995DKK
50gr. Gastro Unika Gold Caviar & garnish

FORRETTER / STARTERS

GNOCCHI, SVAMPEBOUILLON, OLIVENOLIE & MIREPOIX 185DKK
Gnocchi, mushroom broth, olive oil & mirepoix

LAKSERILETTE, RYGEOST & DILD 195DKK
Salmon rilette, smoked cream cheese & dill

STEGT PIGHVAR, SYLTET LØG & CHAMPAGNE BEURRE BLANC 225DKK
Roasted turbot, preserved onion, pommes puré & Champagne beurre blanc

GRILLET HUMMERHALE, JOMFRUHUMMER BLANQUETTE, GRÆSKAR & SYLTET INGEFÆR 325DKK
Grilled lobster tail, langoustine blanquette, pumpkin & preserved ginger

TORTELLINI, DUROC, SORT HVIDLØG & DUROC JUS 225DKK
Tortellini, Duroc, black garlic & Duroc Jus

PATÉ EN CROÛTE, DADDEL, SENNEP & CORNICHONS 185DKK
Paté en Croûte, date, mustard & cornichons

in case of allergies please consult with your waiter

HOVEDRETTER / MAIN COURSES

GRILLET HAVTASKEHALE, ARTISKOK & KYLLINGE-BEURRE BLANC 325DKK
Grilled monkfish tail, jerusalem artichoke & chicken beurre blanc

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

FARSERET POUSSIN BRYST, KNOLDSELLERI, GULEROD & KYLLINGEJUS 295DKK
Stuffed poussin breast, celeriac, carrot & chicken jus

OKSEHØJREB, RØDVINSSAUCE, POMMES PURÉ, SVAMPE & SORT TRØFFEL 495DKK
Beef sirloin, red wine sauce, pommes puré, mushroom & black truffle

PITHIVIER MED DUE, GRÆSKAR, PÆRE & SAUCE GASTRIQUE 595DKK
Pigeon Pithivier, pumpkin, pear & sauce gastrique

SIGNATUR RETTER TIL FLERE PERSONER / SIGNATURE DISHES FOR MULTIPLE PEOPLE

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

"FORLOREN HARE" MED GUANCIALE, MORKLER, TRØFFEL, BACON & BRUN SAUCE 895DKK (2 - 3 PERS.)
"Meat Loaf" with guanciale, morels, truffle, bacon & brown sauce (2 - 3 pers.)

DESSERTER / DESSERTS

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

CRÈME CARAMEL, CHANTILLY CREME & APPELSIN 165DKK
Crème Caramel, Chantilly crème & orange

CITRONTÆRTE, VANILJE & PISTACIE 165DKK
Lemon tart, vanilla & pistachio

CHOKOLADE MARQUISE, KAFFE & HVID CHOKOLADE 195DKK
Chocolate marquise, coffee & white chocolate

PETIT FOURS (3 STK.) 115DKK
Petit fours (3 pieces)

I tilfælde af allergier, henvend dem venligst til din tjener