

## ØSTERS / KANAPÈER / SNACKS

### OYSTERS / CANAPÈS / SNACKS

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

GILLARDEAU ØSTERS, PIMENT D'ESPELETTE,  
PEBERROD & AGURK (PR. STK.) 65DKK  
*Gillardeau oysters, Piment d'Espelette, horseradish & cucumber (per piece)*

GILLARDEAU ØSTERS, KATSUOBUSHI EDDIKE  
& KOMBU (PR. STK.) 75DKK  
*Gillardeau oysters, katsuobushi vinegar & kombu (per piece)*

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

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BLOMKÅL TEMPURA, CITRUSSIRUP,  
SESAM & LIME (TO STK.) 75DKK  
*Cauliflower tempura, citrus syrup, sesame & lime (two pieces)*

HELLEFLYNDER, PURLØG, CHILI  
& BAERII CAVIAR (TO STK.) 105DKK  
*Halibut, chives, chili & Baerii caviar (two pieces)*

ANDETERRIN, BLOMME & MØRK CHOKOLADE (TO STK.) 95DKK  
*Duck terrine, plum & dark chocolate (two pieces)*

WAGYU A5, NASHI PÆRE & SOYA (TO STK.) 135DKK  
*Wagyu A5, nashi pear & soy (two pieces)*

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

## 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

HAVTASKE, KARTOFFEL, PIGHVARFUMÉ,  
KAMMUSLING & LØJROM 345DKK  
*Monkfish, potato, turbot fumé, scallop & vendace roe*

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

FARSERET LAMMEKRONE, LAMMESKY,  
DAUPHINOISE KARTOFFEL & PERSILLE 445DKK  
*Stuffed lamb chops, lamb jus gras, dauphinoise potatoes & parsley*

OKSEMØRBRAD, KARTOFFEL, TRØFFEL  
& SAUCE BORDELAISE 545DKK  
*Beef tenderloin, potato, truffle & sauce bordelaise*

## 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.)*

PITHIVIER ALA TOURNEDOS ROSSINI, SORT TRØFFEL  
& RØDVINSSAUCE 1395DKK (2 PERS)  
*Pithivier ala Tournedos Rossini, black truffle & red wine sauce (2 pers.)*

CÔTE DE BOEUF, SAUCE BEARNAISE,  
POMMES FRITES & BØNNER 1495DKK (2 - 3 PERS)  
*Cote de bouef, sauce bearnaise, french fries & green beans (2 - 3 pers.)*

## 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

- 595 -

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

## FORRETTER / STARTERS

HAMACHI, NAM JIM, FINGERLIME & GRAPEFRUGT 225DKK  
*Hamachi, nam jim, finger lime & grape fruit*

HAVBARS, JOMFRUHUMMERSAUCE,  
FENNIKEL & SAFRAN 245DKK  
*Seabass, langoustine sauce, fennel & saffron*

BLÆKSPRUTTE, RØGET BLÅMUSLING & CAVIAR 325DKK  
*Octopus, smoked blue mussel & caviar*

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

TORTELLINI, KYLLINGECONSOMMÉ,  
IBERICO & FORÅRSLØG 195DKK  
*Tortellini, chicken consommé, iberico & spring onion*

## DESSERTER / DESSERTS

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

KOKOS PARFAIT, ANANAS, LIME & MØRK ROM 145DKK  
*Coconut parfait, pineapple, lime & dark rum*

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

70% XOCO MAYAN RED CHOKOLADEMOUSSE,  
DULCE, HASSELNØD & VANILJE IS 175DKK  
*70 % Xoco Mayan red chocolate mousse, dulce, hazelnut & vanilla ice cream*

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