

## 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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HIRAMASATATAR, CITRONVERBENA,  
TOMAT & CITRUS (PR. STK.) 60DKK  
*Hiramasa tartare, lemon verbane, tomato & citrus (per piece)*

JOMFRUHUMMERTOAST, ROUILLE  
& URTER (PR. STK.) 65DKK  
*Langoustine toast, rouille & herbs (per piece)*

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

IBERICO BELLOTA SKINKE 195DKK  
*Iberico Bellota ham*

## FORRETTER / STARTERS

KAMMUSLING, BERGAMOTTE  
& KYLLINGE BEURRE BLANC 245DKK  
*Scallops, bergamot & chicken beurre blanc*

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

ANDELEVERTERRIN, DADDEL  
& SAUTERNESGELE 245DKK  
*Duck liver terrine, dates & Sauternes gel*

BLÆKSPRUTTE, VANILJE  
& MUSLINGESAUCE, JORDSKOKKER 225DKK  
*Squid, vanilla & mussel sauce, jerusalem artichoke*

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

*In case of allergies please consult with your waiter*

*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 375DKK  
*Pan fried turbot, fumet, fennel, cabbage & potato*

"DELFINEN" INDBAGT PIGHVAR, DANSK SORT HUMMER,  
SPINAT & HUMMERBISQUE 425DKK  
*Turbot in puff pastry, Danish black lobster, spinach & lobster bisque*

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

PITHIVIER, POUSSIN, ANDELEVER, MORKLER,  
SORT TRØFFEL & SHERRYSAUCE 425DKK  
*Pithivier, poussin, duck liver, morrels, black truffle & sherry sauce*

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

"HVALEN" INDBAGT PIGHVAR, DANSK SORT HUMMER,  
SPINAT & HUMMERBISQUE 1195DKK  
*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.) 60DKK  
*Selection of cheese (per piece)*

CRÈME CAMEL, 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 ARMAGNAC ISCREME  
& CALVADOS CAMEL 155DKK  
*Tarte tatin, prunes in armagnac ice cream & calvados caramel*

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