

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)

*

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 & ASPARGES 445DKK
Stuffed lamb chops, lamb jus gras, dauphinoise potatoes & asparagus

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

FRANSKE HVIDE ASPARGES & SAUCE MOUSSELINE 245DKK
French White asparagus & Sauce Mousseleine

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

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

In case of allergies please consult with your waiter

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

RABARBER, KÆRNEMÆLK, UMESHU & MARCIPAN 185 DKK
Rhubarb, butter milk, umeshu & marzipan

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

I tilfælde af allergier, henvend dem venligst til din tjener