

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)

GILLARDEAU ØSTERS, PEBERROD
& CAVIAR (PR. STK) 110DKK
gillardeau oyster, horseradish & caviar (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, ABRIKOS,
KAKAO & CROUTON (PR. STK.) 65DKK
Duck liver mousse, apricot, cocoa & crouton (per piece)

IBERICO BELLOTA CINCO JOTAS 5J 195DKK
Iberico Bellota ham

FORRETTER / STARTERS

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

OKSETATAR, RAMSLØGSKAPERS,
PEBERMAYO & POMMES GAUFRETTES 245DKK
Beef tartare, ramson capers, pepper mayo & pommes gaufrettes

HVIDE ASPARGES, SAUCE MOUSSELINE
& FRISÈESALAT 265DKK
White asparagus, sauce mousseline & frisée lettuce

HUMMER RAVIOLI, HUMMER CONSOMMÉ & TOMAT 245DKK
Lobster ravioli, lobster consommé & tomato

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

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

TUNBØF, FERMENTERET PEBER, BORDELAISE,
HARICOTS VERTS & FRITTER 445DKK
Tuna steak, fermented pepper, sauce bordelaise, haricots verts & fries

”DELFINEN” INDBAGT PIGHVAR, SORT HUMMER,
SPINAT & HUMMERBISQUE 425DKK
Turbot in puff pastry, black lobster, spinach & lobster bisque

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

TOURNEDOS ROSSINI, CROUTON,
TRØFFEL & FOIE GRAS 595DKK
Tournedos Rossini, crouton, truffle & foie gras

SIGNATUR RETTER
TIL FLERE PERSONER /
SIGNATURE DISHES FOR MULTIPLE PEOPLE

”HVALEN” INDBAGT PIGHVAR, SORT HUMMER,
SPINAT & HUMMERBISQUE 1195DKK
Turbot in puff pastry, black lobster, spinach & lobster bisque

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

DESSERTER / DESSERTS

UDVALG AF OSTE (PR. STK.) 60DKK
Selection of cheese (per piece)

KOKOSPARFAIT, HASSELNØD
& ANANAS SORBET 165DKK
coconut parfait, hazelnut & pineapplesorbet

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