

## FROKOSTRETTER / LUNCH DISHES

HUMMERBISQUE, DILD & KØRVEL 135DKK  
*Lobster bisque, dill & chervil*

RØGET LAKS, RYGEOST CREME  
& BITRE SALATER 185 DKK  
*smoked salmon, smoked cream cheese & bitter salads*

HVIDE ASPARGES, SAUCE MOUSSELINE  
& RAMSLØG 225DKK  
*white asparagus, sauce Mouseline & ramson*

FJORDREJER, RISTET BRIOCHE,  
CITRON & DILD 245 DKK  
*Fjord shrimps, toasted brioche, lemon & dill*

PARISERBØF, CORNICHONS,  
SKALOTTELØG & PICKLES 195 DKK  
*"Pariserbøf" pan seared steak tartare,  
cornichons, shallots & pickles*

ANDELEVERTERRIN, BRIOCHE  
& SAUTERNES-GELE 245 DKK  
*Duck liver terrine, brioche & Sauternes gel*

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

ROMAINE SALAT, CONFITERET POUSSIN,  
ENDIVE & PARMESAN 165 DKK  
*Romaine salad, poussin confit, endive & parmesan*

OKSETATAR, PIMENT D'ESPELETTE,  
ÆGGBLOMME & POMMES FRITES 195 DKK  
*Beef tartare, piment d'espelette, egg yolk & french fries*

"SALONS STJENESKUD" PIGHVAR,  
ASPARGES & CAVIAR 395 DKK  
*Salon "Stjernes kud", turbot, asparagus & caviar*

FJELDØRRED, BRUNET SMØR, CROUTONER,  
CITRON & KARTOFLER 295DKK  
*Arctic char, browned butter, croutons, lemon & potatoes*

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

OKSEMØRBRAD, SAUCE BORDELAISE,  
RØGET MARV, TRØFFEL & POMMES PURÉ 495DKK  
*Beef tenderloin, Sauce Bordelaise,  
smoked marrow, truffle & pommes puré*

*in case of allergies please consult with your waiter*

## ØSTERS & KANAPEER / OYSTERS & CANAPEES

GILLARDEAU ØSTERS, SYLTET HYBENROSE,  
OLIVENOLIE (PR. STK.) 65DKK  
*Gillardeau oyster, preserved hiprose, olive oil (per piece)*

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

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

## SIGNATURRETTER TIL FLERE / 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*

CÔTE DE BOEUF, POMMES FRITES & SAUCE BEARNAISE  
1395DKK (2 PERS.)  
*Côte de Boeuf, pommes frites & Sauce Bearnaise*

## DESSERTER / DESSERTS

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

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

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

PETIT FOURS 45DKK STYK  
*Petit fours*

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