

## 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, ABRİKOS,  
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*

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

*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*

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*

ENTRECOTE, POMMES FRITES & SAUCE BEARNAISE 395DKK  
*Striploin, French Fries & Sauce Bearnaise*

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*