

ØSTERS / KANAPÈER / SNACKS
OYSTERS / CANAPÈS / SNACKS

GILLARDEAU ØSTERS NATURAL
& SKALOTTELØGSMIGNONETTE (PR. STK.) 60DKK
Gillardeau oysters & shallot mignonette (per piece)

GILLARDEAU ØSTERS, HYBENROSE
& CAVIAR (PR. STK.) 95DKK
Gillardeau oyster, hip rose & caviar (per piece)

GILLARDEAU ØSTERS, FRISK WASABI,
INGEFÆR & PURLØG (PR. STK.) 75DKK
Gillardeau oyster, fresh wasabi, ginger & chives (per piece)

GILLARDEAU ØSTERS GRATINERET,
HVIDLØG, PARMESAN & PERSILLE 65DKK
Gillardeau oyster gratinated, garlic, parmesan & parsley (per piece)

*

HAMACHI, PURLØG, CHILI & BAERII CAVIAR (TO STK.) 95DKK
Hamachi, chives, chili & Baerii caviar (two pieces)

OKSETATAR, FERMENTERET PEBER
& TØRRET TOMAT (TO STK.) 75DKK
Beef tartare, fermented pepper & dried tomato (two pieces)

CORDON BLEU, SPIDSBRYST,
COMTÉ & SORT TRØFFEL (TO STK.) 65DKK
Cordon Bleu, brisket, comté & black truffle (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

FORRETTER / STARTERS

HVIDE ASPARGES & SAUCE MOUSSELINE 195DKK
White asparagus & Sauce Mousseline

JOMFRUHUMMER, TOMAT, VANILJE
& KYLLINGE BEURRE-BLANC 245DKK
Langoustine, tomato, vanilla & chicken beurre-blanc

RØDTUNGE EN CROÛTE, KAMMUSLING,
RØGET BLÅMUSLING & OSCIETRA CAVIAR 345DKK
Lemon sole, scallop, smoked blue mussel & Oscietra caviar

KANINTERRIN, ABRIKOS, SAUTERNES & DADEL 225DKK
Rabbit terrine, apricot, Sauternes & dates

TORTELLINI, DUROC, SORT HVIDLØG & FORÅRSLØG 195DKK
Tortellini, Duroc, Black garlic & spring onion

In case of allergies please consult with your waiter

EN AFTEN PÅ SALON /
AN EVENING AT SALON

ØSTERS, HAMACHI, WAGYU, CORDON BLEU
Oysters, Hamachi, Wagyu, Cordon Bleu

ASPARGES & MOUSSELINE
Asparagus & Mousseline

RØDTUNGE & CAVIAR
Lemon Sole & Caviar

JOMFRUHUMMER & KYLLINGE BEURRE-BLANC
Langoustine & Chicken beurre-blanc

PEBERBØF & KARTOFFEL
Pepper Steak & Potato

JORDBÆR & PAMPONA-VANILJEIS
Strawberries & Pampona vanilla ice cream

1 195DKK PR PERSON

HOVEDRETTER / MAIN COURSES

HAVTASKE, ASPARGES, ÆRTER, PIGHVARFUMÉ,
KAMMUSLING & LØJROM 345DKK
Monkfish, asparagus, peas, turbot fumé, scallop & vendace roe

”DELFINEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 395DKK
Turbot in puff pastry, Danish black lobster, spinach & lobster bisque

KYLLING PITHIVIER, MAJS,
KANTARELLER & SHERRYSAUCE 345DKK
Chicken Pithivier, corn, chantarelles & sherry sauce

PEBERBØF, PEBERSAUCE, SENNEP
& FRITERET KARTOFFEL 495DKK
Pepper steak, pepper sauce, mustard & deep fried potato

SIGNATUR RETTER
TIL FLERE PERSONER /
SIGNATURE DISHES FOR MULTIPLE PEOPLE

”HVALEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 1095DKK (2 - 3 PERS)
Turbot in puff pastry, Danish black lobster, spinach & lobster bisque (2 - 3 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.)

DESSERTER / DESSERTS

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

JORDBÆR & PAMPONA-VANILJEIS 145DKK
Strawberries & Pampona vanilla ice cream

CITRONTÆRTE, PISTACIE,
BLANDET CITRUS & VANILJEMOUSSE 165DKK
Lemon pie, pistachio, mixed citrus & vanilla mousse

PROFITEROL, CHANTILLYCREME,
70% CHOKOLADE & HASSELNØD 145DKK
Profiterol, Chantilly cream, 70% chocolate & hazelnut

PETIT FOURS (PR. STK.) 45DKK
Petit fours per piece

I tilfælde af allergier, henvend dem venligst til din tjener

ØSTERS / KANAPÈER / SNACKS
OYSTERS / CANAPÈS / SNACKS

GILLARDEAU ØSTERS NATURAL
& SKALOTTELØGSMIGNONETTE (PR. STK.) 60DKK
Gillardeau oysters & shallot mignonette (per piece)

GILLARDEAU ØSTERS, HYBENROSE
& CAVIAR (PR. STK.) 95DKK
Gillardeau oyster, hip rose & caviar (per piece)

GILLARDEAU ØSTERS, FRISK WASABI,
INGEFÆR & PURLØG (PR. STK.) 75DKK
Gillardeau oyster, fresh wasabi, ginger & chives (per piece)

GILLARDEAU ØSTERS GRATINERET,
HVIDLØG, PARMESAN & PERSILLE 65DKK
Gillardeau oyster gratinated, garlic, parmesan & parsley (per piece)

*

HAMACHI, PURLØG, CHILI & BAERII CAVIAR (TO STK.) 95DKK
Halibut, chives, chili & Baerii caviar (two pieces)

OKSETATAR, FERMENTERET PEBER
& TØRRET TOMAT (TO STK.) 75DKK
Beef tartare, fermented pepper & dried tomato (two pieces)

CORDON BLEU, SPIDSBRYST,
COMTÉ & SORT TRØFFEL (TO STK.) 65DKK
Cordon Bleu, brisket, comté & black truffle (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

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

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
Turbot in puff pastry, Danish black lobster, spinach & lobster bisque

FARSERET LAMMERYG, LAMMESKY,
DAUPHINOISE KARTOFFEL & ASPARGES 445DKK
Stuffed lamb saddle, lamb jus gras, dauphinoise potatoes & asparagus

PEBERBØF, PEBERSAUCE, SENNEP
& FRITERET KARTOFFEL 495DKK
Pepper steak, pepper sauce, mustard & deep fried potato

SIGNATUR RETTER
TIL FLERE PERSONER /
SIGNATURE DISHES FOR MULTIPLE PEOPLE

”HVALEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 995DKK (2 - 3 PERS)
*Turbot in puff pastry, Danish black lobster,
spinach & lobster bisque (2 - 3 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.)

FORRETTER / STARTERS

HVIDE ASPARGES & SAUCE MOUSSELINE 195DKK
White asparagus & Sauce Mousseline

JOMFRUHUMMER, TOMAT, VANILJE
& KYLLINGE BEURRE-BLANC 245DKK
Langoustine, tomato, vanilla & chicken beurre-blanc

RØDTUNGE EN CROÛTE, KAMMUSLING,
RØGET BLÅMUSLING & OSCIETRA CAVIAR 345DKK
Lemon sole, scallop, smoked blue mussel & Oscietra caviar

KANINTERRIN, ABRIKOS, SAUTERNES & DADEL 225DKK
Rabbit terrine, apricot, Sauternes & dates

TORTELLINI, DUROC, SORT HVIDLØG & FORÅRSLØG 195DKK
Tortellini, Duroc, Black garlic & spring onion

In case of allergies please consult with your waiter

DESSERTER / DESSERTS

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

JORDBÆR & VANILJEIS 145DKK
strawberries & vanilla ice cream

CITRONTÆRTE, PISTACIE,
BLANDET CITRUS & VANILJEMOUSSE 165DKK
Lemon pie, pistachio, mixed citrus & vanilla mousse

PROFITEROL, CHANTILLYCREME,
70% CHOKOLADE & HASSELNØD 145DKK
Profiterol, Chantilly cream, 70% chocolate & hazelnut

PETIT FOURS (PR. STK.) 45DKK
Petit fours per piece

I tilfelde af allergier, henvend dem venligst til din tjener