

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)

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

LINGUINE MED MUSLINGEFUMÉ & CAVIAR 325DKK
Linguine with mussel fumé & caviar

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

RØDTUNGE EN CROÛTE, KAMMUSLING
& RØGET BLÅMUSLING 245DKK
Lemon sole, scallop & smoked blue mussel

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

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.

EN AFTEN PÅ SALON /
AN EVENING AT SALON

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

RØDTUNGE & CAVIAR
Lemon Sole & Caviar

JOMFRUHUMMER & KYLLINGE BEURRE-BLANC
Langoustine & Chicken Beurre Blanc

TORTELLINI & DUROC
Tortellini & Duroc

DAMPET PIGHVAR, KÅL, FENNIKEL
& OLIVENOLIE BLANQUETTE
Steamed turbot, cabbage, fennel & olive oil blanquette

PEBERBØF & KARTOFFEL
Pepper Steak & Potato

RØDGRØD MED FLØDE & VANILJEIS
”Rødgrød med fløde” & vanilla ice cream

1200DKK PR PERSON - WINE MENU + 1200DKK

HOVEDRETTER / MAIN COURSES

DAMPET PIGHVAR, KÅL, FENNIKEL
& OLIVENOLIE BLANQUETTE 395DKK
Steamed turbot, cabbage, fennel & olive oil blanquette

”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)

RØDGRØD MED FLØDE & VANILJEIS 145DKK
”Rødgrød med fløde” & 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

I tilfælde af allergier, henvend dem venligst til din tjener