

## ØSTERS / KANAPÈER OYSTERS / CANAPÈS

GILLARDEAU ØSTERS NATURAL &  
SKALOTTELØGSMIGNONETTE (PR. STK.) 55DKK  
*Gillardeau oyster & shallot mignonette(per piece)*

GILLARDEAU ØSTERS, SYLTET HYBENROSE  
& YUZU OLIE (PR. STK.) 65DKK  
*Gillardeau oyster, preserved hiprose & yuzu oil (per piece)*

GILLARDEAU ØSTERS, BONITO EDDIKE  
& KOMBU (PR. STK.) 75DKK  
*Gillardeau oyster, bonito vinegar & kombu (per piece)*

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RØGET LAKS, RYGEOST & PURLØG (TO STK.) 85DKK  
*Smoked salmon, smoked cream cheese & chives (two pieces)*

CORDON BLEU, SPIDSBRYST, COMTE  
& SORT TRØFFEL (TO STK.) 65DKK  
*Cordon bleu, brisket, comte & black truffle (two pieces)*

### 3 RETTERS MENU

CANTALOUPE MELON & SKINKE

"DELFIN" INDBAGT PIGHVAR, SORT DANSK HUMMER,  
SPINAT & HUMMERBISQUE

RØDGRØD MED FLØDE & VANILJEIS

- 495 -

SKAL BESTILLES AF HELE BORDET

## FORRETTER / STARTERS

5J CINCO JOTAS IBERICO SKINKE  
& CANTALOUPE MELON 225DKK  
*5J cinco jotas iberico ham & cantaloupe*

OTORO TUN, RADISER, FRISK WASABI & PONZU 255DKK  
*Otoro tuna, radishes, fresh wasabi & ponzu*

KAMMUSLING, HØNSE BEURRE BLANC,  
BERGAMOTTE & KOMBU 255DKK  
*Scallop, chicken beurre blanc, bergamotte & kombu*

TORTELLINI, DUROC, SORT HVIDLØG & JUS 225 DKK  
*Tortellini, duroc, black garlic & jus*

ANDELEVERTERRINE, BRIOCHE & SAUTERNESGELE 295 DKK  
*Duckliver terrine, brioche & sauternes*

BRISSEL, ÆRTER FRANCAISE & SORT TRØFFEL 195DKK  
*Sweetbread, peas ala francaise & black truffle*

*In case of allergies please consult with your waiter*

## CAVIAR

50GR ANTONIUS BAERII CAVIAR & GARNITURE 795DKK

50GR. GASTRO UNIKA GOLD CAVIAR & GARNITURE 995DKK

50GR. ANTONIUS OSCIETRA CAVIAR & GARNITURE 1295DKK

## HOVEDRETTER / MAIN COURSES

RØDDING, ÆRTER, BROCCOLINI &  
OLIVEN OLIE BLANQUETTE 295DKK  
*Arctic char, peas, broccolini & olive oil blanquette*

KYLLINGPITHIVIER, MAJS,  
KANTARELLER & SHERRYSAUCE 325DKK  
*Chicken pithivier, corn, chanterelles & sherry sauce*

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

FRANSK LAM, ASPARGES, HJERTESALAT,  
DILD & PEBERROD 395DKK  
*Lamb, asparagus, gem lettuce, dill & horseradish*

PEBERBØF MED MADAGASCAR PEBER,  
SENNEP & POMMES FRITES 495DKK  
*Tenderloin with Madagascar pepper, mustard & fries*

## SIGNATUR RETTER TIL FLERE PERSONER / SIGNATURE DISHES FOR MULTIPLE PEOPLE

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

CÔTE DE BOEUF, SAUCE BEARNAISE,  
POMMES FRITES & BØNNER 1395DKK (2 PERS)  
*Cote de bouef, sauce bearnaise, pommes frites & green beans (2 pers.)*

## DESSERTER / DESSERTS

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

CRÈME BRÛLÉE & RABARBERSORBET 145DKK  
*Crème brûlée & rhubarb sorbet*

RØDGRØD MED FLØDE & VANILJEIS 155 DKK  
*"Rødgrød" with cream & vanilla ice cream*

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

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