

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
Hiramasata tartare, lemon verbane, tomato & citrus (per piece)

CROQUETTES, MANCHEGO
& IBERICO SKINKE 5J (2 STK) 65DKK
Croquettes, manchego & Iberico ham 5J

ANDELEVER MOUSSE, ABRIKOS,
KAKAO & CROUTON (PR. STK.) 65DKK
Duck liver mousse, apricot, cocoa & crouton (per piece)

IBERICO BELLOTA CINCO JOTAS 5J 195DKK
Iberico Bellota ham

FORRETTER / STARTERS

HAVBARS, PROVENCE TOMAT, MANDLER,
SAFRAN VINAIGRETTE & GRØNNE JORDBÆR 195DKK
Sea Bass, Provençal tomato, almonds, saffron vinaigrette & green strawberries

COURGETTE FLEUR, KAMMUSLINGESOUFFLE,
SELLERI OG LØJROM 295DKK
Courgette Flower, scallop soufflé, celeriac & vendace roe

OKSETATAR, RAMSLØGSKAPERS,
PEBERMAYO & POMMES GAUFRETTES 195DKK
Beef Tartare, wild garlic capers, pepper mayonnaise & gaufrette potatoes

AGNOLOTTI, MORTADELLA,
PARMEGIANO REGGIANO & KALVEJUS 245DKK
Agnolotti, mortadella, Parmigiano Reggiano & veal jus

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

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.

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

GRILLET PIGHVAR A LA PROVENCALE 375DKK
Grilled turbot à la provencale

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, KANTARELLER,
SORT TRØFFEL & SHERRYSAUCE 425DKK
Pithivier, poussin, duck liver, chanterelles, black truffle & sherry sauce

KROGMODNET DUROC PÅ BEN, KANTARELLER,
RAMSLØGSKAPERS, SYLTEDE STIKKELSBÆR & JUS 350DKK
Dry-Aged Bone-In Duroc Pork, chanterelles, wild garlic capers, pickled gooseberries & jus

OKSEMØRBRAD, SAUCE BEARNAISE
& POMMES FRITES 445DKK
Beef Tenderloin, Béarnaise sauce & French fries

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)

JORDBÆRTÆRTE, PISTACIE
FRANGIPANE & VANILJE CREME 165DKK
Strawberry tarte, pistachio frangipane & vanilla crème

POCHERET RABARBER, MARENGS & VANILJEIS 155DKK
Poached rhubarb, meringue & vanilla ice cream

I tilfælde af allergier, henvend dem venligst til din tjener