

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)*

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)*

HEL FARSERET BRESSEKYLLING MED TRØFFEL, SPYD  
MED HJERTE, VINGE & LÅR, KARTOFFELRÖSTI, WALDORFSALAT  
& VIN JAUNE SAUCE MED JOMFRUHUMMER 1750DKK  
*Whole stuffed Bresse chicken with truffle, skewers with heart, wings and thighs, potato rösti, Waldorf salad & vin jaune sauce with langoustine.*

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*