

## ØSTERS / OYSTERS

GILLARDEAU ØSTERS, VINAIGRETTE & CITRON (PR STK) 55 DKK  
*Gillardeau oyster, vinaigrette & lemon (per piece)*

GILLARDEAU ØSTERS, AGURK &  
PIMENT D'ESPELETTE VINAIGRETTE (PR STK) 65DKK  
*Gillardeau oyster, cucumber & piment d'espelette vinaigrette (per piece)*

GILLARDEAU ØSTERS, BONITOEDDIKE &  
YUZU KOSHO (PR STK) 65 DKK  
*Gillardeau oyster, bonito vinegar & yuzu kosho (per piece)*

GRILLET GILLARDEAU ØSTERS,  
MUSLINGEEMULSION & CAVIAR (PR STK) 85 DKK  
*Grilled Gillardeau oyster, mussel emulsion & caviar (per piece)*

## APPETIZERS / APPETIZERS

TUN, CHILI, FORÅRSLØG & AVOCADO (TO STK) 85 DKK  
*Tuna, chili, spring onion & avocado (two pieces)*

SASHI OKSETATAR, CAVIAR &  
CITRUSMAYONNAISE (TO STK) 105DKK  
*Sashi beef tartare, caviar & citrus mayonnaise (two pieces)*

RØGET ÅL I TEMPURA, SUR SØD SAUCE &  
RISTEDE SESAMFRØ (TO STK) 85DKK  
*Smoked eel in tempura, sweet and sour sauce &  
toasted sesame seeds (two pieces)*

CORDON BLEU, 5J IBERICO SKINKE,  
KALV & COMTÉ (TO STK) 75DKK  
*Cordon Bleu, 5j iberico ham, veal & comté (two pieces)*

## SPECIALITETER / SPECIALTIES

5J CINCO JOTAS, IBERICO SKINKE 195DKK  
*5j Cinco Jotas, iberico ham*

50GR. ANTONIUS OSCIETRA CAVIAR & GARNITURE 995DKK  
*50gr. Antonius Oscietra Caviar & garnish*

50GR. GASTRO UNIKA GOLD CAVIAR & GARNITURE 995DKK  
*50gr. Gastro Unika Gold Caviar & garnish*

## FORRETTER / STARTERS

ORZO PASTA "RISOTTO" VILDE SVAMPE,  
SORT HVIDLØG & SORT TRØFFEL 195DKK  
*Orzo, wild mushrooms, black garlic & black truffle*

JOMFRUHUMMER, TOMAT, VANILJE & SORT PEBER 235DKK  
*Langoustine, tomato, vanilla & black pepper*

HELLEFLYNDER, ØRREDROGN, RADISSE & BERGAMOTTE 225DKK  
*Halibut ceviche, trout roe, radish & bergamot*

HUMMERTORTELLINI, KAMMUSLING  
& HUMMERCONSOMMÉ 295DKK  
*Lobster tortellini, scallop & lobster consommé*

ANDELEVERTERRIN, KVÆDEKOMPOT, KAKAO & BRIOCHE 245DKK  
*Duck liver terrine, quince compote, cocoa & brioche*

*in case of allergies please consult with your waiter*

## HOVEDRETTER / MAIN COURSES

HAVTASKE HALE, SAUCE BOUILLABAISSE,  
MUSLINGER & URTER 385DKK  
*Monkfish tail, Sauce Bouillabaisse, mussels & herbs*

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

HEL FARSERET VAGTEL, KANTARELLER,  
KARTOFFELPURÉ & VIN JAUNE SAUCE 325DKK  
*Whole stuffed quail, chantarelles,  
potato puree & Vin Jaune sauce*

TOURNEDOS ROSSINI, SORT TRØFFEL &  
RØDVINSSAUCE 595DKK  
*Tournedos Rossini, black truffle & red wine sauce*

## SIGNATUR RETTER TIL TO PERSONER / SIGNATURE DISHES FOR TWO PEOPLE

OKSEMØRBRAD EN CROÛTE, KYLLINGEMOUSSELINEFARS,  
SORT TRØFFEL & RØDVINSSAUCE 1095DKK  
*Beef fillet en croûte, chicken mousseline, black truffle & red wine sauce*

"HVALEN" INDBAGT PIGHVAR, DANSK SORT HUMMER,  
SPINAT & HUMMERBISQUE 995DKK  
*"The whale" Turbot in puff pastry,  
danish black lobster, spinach & lobster*

3 RETTERS MENU 595.- CHEF'S CHOICE  
*3 course menu 595,- Chef's choice*

## DESSERTER / DESSERTS

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

VANILJETÆRTE MED BLÅBÆR OG YOGHURT SORBET 165DKK  
*Vanilla tart with blueberries & yoghurt sorbet*

ÆBLETRIFLI, HVID CHOKOLADE  
& MARCIPAN 165DKK  
*Apple trifle, white chocolate & marzipan*

CHOKOLADESOUFFLÉ AF 70% XOCO MAYAN  
RED CHOKOLADE, ANANAS & VANILJEIS 195DKK  
*Chocolate soufflé made from 70% Xoco Mayan  
Red chocolate, pineapple & vanilla ice cream*

PETIT FOURS (3 STK) 95DKK  
*Petit Fours (3 pieces)*

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