

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

HUMMERSUPPE, DILD & KØRVEL

PEBERBØF MED PEBERSAUCE & POMMES PURÉ

RØDGRØD MED VANILJEIS & FLØDE

- 595 -

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