

Snacks

Crustade, rygeost, ørredrogn - 3 stk.	75	<i>Smoked cheese & trout roe - 3 pcs.</i>
Tatar, brioche, mayo - 3 stk.	75	<i>tartare, brioche & mayo - 3 pcs.</i>
Andeparfait, ribs - 3 stk.	75	<i>Duck parfait, currant - 3 pcs.</i>
Østers - pr. styk	48	<i>Oysters - per piece</i>

Efterårsmenu *Autumn menu*

Rimmet havbars, pære, agurk & citrusolie	<i>Cured sea bass, pear, cucumber & citrus oil</i>
Stegt kalvebrissel & trøffel	<i>Veal sweetbread & truffle</i>
Dådyrryg "Grand Veneur"	<i>Venison "Grand Veneur"</i>
Paris Brest	<i>Paris Brest</i>

3 retter 445 3 courses

4 retter 545 4 courses

Klassikerne *The classics*

Salade chèvre chaud	185	<i>Salade chèvre chaud</i>
Tortellini fyldt med spinat, rygeost og olivenolie	165	<i>Tortellini with spinach, smoked cheese & olive oil</i>
Stegte kammuslinger & Champagne Beurre Blanc	195	<i>Pan seared scallops & Champagne beurre blanc</i>
Paté en croûte, sødt, surt & sennep	185	<i>Paté en croûte, sweet, sour & mustard</i>
Consommé af oksehale, tør sherry og cognac	165	<i>Oxtail consommé, dry sherry and cognac</i>
R.A.P.	245	<i>R.A.P.</i>
Indbagt pighvar med spinat & hummersauce		<i>Turbot in puff pastry with spinach & lobster sauce</i>
Delfin/Hval	365/485	<i>Dolphin/Whale</i>
"Tournedos Rossini"	495	<i>"Tournedos Rossini"</i>
Côte de boeuf tranchér "Bordelaise"		<i>Côte de boeuf tranchér "Bordelaise"</i>
minimum 2 personer (Pris pr. person)	595	<i>minimum 2 people (Price per person)</i>
Crème Brûlée & sorbet	145	<i>Crème Brûlée & sorbet</i>
Svesker i armagnac med vaniljeis	165	<i>Prunes in armagnac with vanilla ice cream</i>
Salons chokolade	165	<i>Salon's Chocolate</i>
Salons petit four selection	125	<i>Salon's petit four selection</i>
Udvalg af oste		<i>Selection of cheese</i>
3/6 slags	145/225	<i>3/6 kinds</i>

For information om allergener, spørg venligst personalet
For information about allergens, please ask our staff