

ØSTERS / KANAPÈER OYSTERS / CANAPÈS

GILLARDEAU ØSTERS NATURAL
& SKALOTTELØGSMIGNONETTE (PR. STK.) 60DKK
Gillardeau oyster & shallot mignonette (per piece)

GILLARDEAU ØSTERS, PEBERROD,
DILD & AGURK (PR. STK.) 65DKK
Gillardeau oyster, horseradish, dill & cucumber (per piece)

GILLARDEAU ØSTERS, INGEFÆR
& NAM JIM SAUCE (PR. STK.) 85DKK
Gillardeau oyster, ginger & nam jim sauce (per piece)

GILLARDEAU ØSTERS, FRISK WASABI
& BAERII CAVIAR (PR. STK.) 95DKK
Gillardeau oyster, fresh wasabi & caviar (per piece)

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RØGET ÅL, BLOMME & SHIZO (TO STK.) 75DKK
Smoked eel, plum & shizo (two pieces)

ANDETERRIN, PISTACIE & SAUTERNES (TO STK.) 115DKK
Duck Terrine, pistachio & Sauternes

OKSETATAR, TARTELET, YUZU OLIE
& BAERII CAVIAR (TO STK.) 125DKK
Beef Tartare Tartlet, yuzu oil & Baerii caviar (two pieces)

CORDON BLEU, SPIDSBRYST, COMTÉ
& SORT TRØFFEL (TO STK.) 85DKK
Cordon bleu, brisket, comté & black truffle (two pieces)

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

KYLLINGPITHIVIER, SELLERI & SHERRYSAUCE 345DKK
Chicken pithivier, celeriac & sherry sauce

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

ANDEBRYST, SYLTEDE BROMBÆR, ENDIVE
& SAUCE GASTRIQUE 445DKK
Duck breast, preserved blackberry, endive & Sauce Gastique

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

3 RETTERS MENU / 3 COURSE MENU

SE TAVLEN FOR DAGENS 3 RETTERS MENU
HAVE A LOOK AT OUR BOARD FOR TODAY'S 3 COURSE MENU

- 595 -

SKAL BESTILLES AF HELE BORDET
MUST BE ORDERED BY THE ENTIRE TABLE

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 1595DKK (2 - 3 PERS)
Cote de bouef, sauce bearnaise, french fries & green beans (2 - 3 pers.)

FORRETTER / STARTERS

5J CINCO JOTAS IBERICO SKINKE & OLIVEN 225DKK
5J Cinco Jotas iberico ham & olives

LINGUINE, PARMESAN, SVAMPE
XO SAUCE & SORT TRØFFEL 195DKK
Linguine, parmesan, mushroom XO sauce & black truffle

PIGHVAR PÅ BRØD, OLIVENOLIE-BLANQUETTE
& SELLERIPURÉ 245DKK
Turbot on bread, olive oil blanquette & celeriac puree

RØDTUNGESOUFFLÉ, RØGET MUSLINGEFUMÉ
& OSCIETRA CAVIAR 325DKK
Sole soufflé, smoked mussel fumé & oscietra caviar

CHORIZO RISOTTO, PUFFEDE RIS,
MAZARA REJER & CHILI 235DKK
Chorizo risotto, puffed rice, Mazara shrimps & chili

PATÉ EN CROÛTE, DADDEL, SENNEP & CORNICHONS 195DKK
Paté en Croûte, date, mustard & cornichons

DESSERTER / DESSERTS

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

RISALAMANDE MED KIRSEBÆRSAUCE 155DKK
Risalamande with cherry sauce

PAIN PERDU, BERGAMOTTE, KANEL & KARDEMOMMEIS 145DKK
Pain Perdu, bergamot, cinnamon & cardamom ice cream

XOCO CHOKOLADESOUFFLÉ
& KAFFE CRÈME ANGLAISE 185DKK
Xoco Chocolate soufflé & coffee crème anglaise

PETIT FOURS (PR. STK.) 45DKK
Petit fours per piece

In case of allergies please consult with your waiter

I tilfælde af allergier, henvend dem venligst til din tjener