

ØSTERS / KANAPÈER / SNACKS
OYSTERS / CANAPÈS / SNACKS

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

GILLARDEAU ØSTERS, HYBENROSE
& YUZUOLIE (PR. STK.) 65DKK
Gillardeau oysters, hip rose & yuzu oil (per piece)

POCHERET GILLARDEAU ØSTERS,
MUSLINGEFUMÉ & BAERII CAVIAR (PR. STK.) 95DKK
Poached gillardeau oyster, mussel fumé & baerii caviar (per piece)

GILLARDEAU ØSTERS, NAM JIM SAUCE,
KORIANDE & CHILI (PR. STK.) 75DKK
Gillardeau oyster, nam jim sauce, cilantro & chili (per piece)

*

TUNTATAR, SOYA, INGEFÆR &
BAERII CAVIAR (ET STK) 95DKK
Tuna tartare, soy, ginger & Baerii Caviar (one piece)

JOMFRUHUMMERTOAST, ROUILLE
& URTER (TO STK) 115DKK
Langoustine toast, rouille & herbs (two pieces)

CORDON BLEU, SPIDSBRYST,
COMTÉ & SORT TRØFFEL (TO STK.) 75DKK
Cordon Bleu, brisket, comté & black truffle (two pieces)

WAGYU A5, CITRUS MAYONNAISE,
WASABI & CHILI (TO STK.) 135DKK
Wagyu A5, citrus mayonnaise, wasabi & chili (two pieces)

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

FORRETTER / STARTERS

KAMMUSLING, STIKKELSBÆR-KOSHO
& KYLLINGE BEURRE BLANC 295DKK
Scallops, kosho with goose berries & chicken beurre blanc

POCHERET BLÆKSPRUTTE, RØGET MUSLING
& OSCIETRA CAVIAR 345DKK
Poached squid, smoked mussel & oscietra caviar

HAVTASKE, SAUCE BOUILLABASSE & MIREPOIX 225DKK
Monkfish, sauce bouillabaisse & mirepoix

TORTELLINI MED KANIN, TRØFFEL,
PARMESANSAUCE & SALVIE 245DKK
Tortellini with rabbit, truffle, parmesan sauce & sage

ANDELEVERTERRRIN, DADDEL
& SAUTERNESGELE 295DKK
Duck liver terrine, dates & Sauternes gel

In case of allergies please consult with your waiter

*

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

STEGT PIGHVAR, SAUCE VIERGE,
FENNIKEL, KÅL & KARTOFFEL 395DKK
Pan fried turbot, Sauce Vierge, fennel, cabbage & potato

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

DÅDYR RYG, RØDBEDE, ENDIVE,
BROMBÆR, SAUCE GASTRIQUE 445DKK
Venison, beetroot, endive, blackberry & sauce gastrique

TOURNEDOS ROSSINI, FOIE GRAS,
CROUTON & TRØFFELSAUCE 595DKK
Tournedos Rossini, Foie Gras, Crouton & truffle sauce

SIGNATUR RETTER
TIL FLERE PERSONER /
SIGNATURE DISHES FOR MULTIPLE PEOPLE

”HVALEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 1095DKK
Turbot in puff pastry, Danish black lobster, spinach & lobster bisque

BEEF WELLINGTON, RØDVINSSAUCE & GARNITURE 1195DKK
Beef Wellington, red wine sauce & garniture

CÔTE DE BOEUF, SAUCE BEARNAISE,
POMMES FRITES & BØNNER 1495DKK
Cote de bouef, sauce bearnaise, french fries & green beans

DESSERTER / DESSERTS

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

PÆRE BELLE HELENE, CHOKOLADESAUCE
& HASSELNØD 145DKK
Pear Belle Helene, chocolate sauce & hazelnut

CRÈME CARAMEL, KAKAOSORBET,
OLIVENOLIE & HAVSALT 145DKK
Crème Caramel, cocoa sorbet, olive oil & sea salt

CITRONFROMAGE, FINANCIER,
LIMONCELLO & VANILJEIS 155DKK
Lemon fromage, financier, limoncello & vanilla ice cream

I tilfælde af allergier, henvend dem venligst til din tjener