ØSTERS / KANAPÈER / SNACKS
OYSTERS / CANAPÈS / SNACKS

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

GRATINERET GILLARDEAU ØSTERS, PERSILLE,
HVIDLØG & PARMESAN (PR. STK) 85DKK
Gratinated gillardeau oyster, parsly, garlic & parmesan (per piece)

GILLARDEAU ØSTERS, PIMENT D´ESPELETTE
& GRAPEFRUGT & LIME (PR. STK.) 85DKK
Gillardeau oyster, piment d´espelette, grapefruit & lime (per piece)

GILLARDEAU ØSTERS, PEBERROD
& CAVIAR (PR. STK) 110DKK
gillardeau oyster, horseradish & caviar (per piece)

*

HIRAMASATATAR, CITRONVERBENA,
TOMAT & CITRUS (PR. STK.) 60DKK
Hiramasa tartare, lemon verbane, tomato & citrus (per piece)

CROQUETTES, MANCHEGO
& IBERICO SKINKE 5J (2 STK) 65DKK
Croquettes, manchego & Iberico ham 5J

ANDELEVER MOUSSE, ABRIKOS,
KAKAO & CROUTON (PR. STK.) 65DKK
Duck liver mousse, apricot, cocoa & crouton (per piece)

IBERICO BELLOTA CINCO JOTAS 5J 195DKK
Iberico Bellota ham

FORRETTER / STARTERS

HAVBARS, INGEFÆRVINAIGRETTE,
PIMENT D'ESPELETTE & GULEROD 195DKK
Sea bass, ginger vinaigrette, piment d'espelette & carrot

STEGTE KAMMUSLINGER, TRØFFEL KYLLINGEFARSEREDE
MORKLER & HASSELNØDDE BEURRE BLANC 295DKK
Pan fried scallops, truffle, chicken stuffed morels & hazelnut beurre blanc

OKSETATAR, RAMSLØGSKAPERS,
PEBERMAYO & POMMES GAUFRETTES 225DKK
Beef Tartare, wild garlic capers, pepper mayonnaise & gaufrette potatoes

AGNOLOTTI, KARL JOHAN, COMTÉ & TRØFFEL 245DKK
Agnolotti, porcini, comté & truffle

ANDELEVERTERRRIN, DADDEL & SAUTERNESGELE 245DKK
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

50 GR. ROSSINI 'BLACK LABEL' CAVIAR & GARNITURE 745DKK
50 gr. Rossini 'Black Label' Caviar & Garnish

50 GR. ROSSINI OSCIETRA CAVIAR & GARNITURE 1195DKK
50 gr. Rossini Oscietra Caviar & Ganish

HOVEDRETTER / MAIN COURSES

GRATINERET RØDTUNGE, POMMES PURÉ,
PORRE & RØGET MUSLINGESAUCE 345DKK.
Lemon Sole Au Gratin, pommes puré, leeks & smoked mussel sauce

TUNBØF, FERMENTERET PEBER, BORDELAISE,
HARICOTS VERTS & FRITTER 445DKK
Tuna steak, fermented pepper, sauce bordelaise, haricots verts & fries

"DELFINEN" INDBAGT PIGHVAR, SORT HUMMER,
SPINAT & HUMMERBISQUE 425DKK
Turbot in puff pastry, black lobster, spinach & lobster bisque

PITHIVIER, DUE, ANDELEVER,
SORT TROMPETSVAMP, BROMBÆR & SAUCE SALMIS 445DKK
Pithivier, pigeon, duck liver, black trumpet mushrrom, blackberry & sauce salmis

KROGMODNET DUROC PÅ BEN, KANTARELLER,
RAMSLØGSKAPERS, SYLTEDE STIKKELSBÆR & JUS 350DKK
Dry-Aged Bone-In Duroc Pork, chanterelles, wild garlic capers, pickled gooseberries & jus

OKSEMØRBRAD, KNUST PEBER, POMMES FRITES,
HARICOT VERTS & PEBERSAUCE 495DKK
Beef tenderloin, crushed pepper, French fries, haricot verts & pepper sauce

SIGNATUR RETTER TIL DELING /
SIGNATURE DISHES FOR SHARING

"HVALEN" INDBAGT PIGHVAR, SORT HUMMER,
SPINAT & HUMMERBISQUE 1195DKK
Turbot in puff pastry, black lobster, spinach & lobster bisque

CÔTE DE BOEUF, SAUCE BEARNAISE,
POMMES FRITES & BØNNER DAGSPRIS
Cote de Boeuf, sauce bearnaise, french fries & green beans (daily price)

HEL FARSERET BRESSEKYLLING MED TRØFFEL, SPYD
MED HJERTE, VINGE & LÅR, KARTOFFELRÖSTI, WALDORFSALAT
& VIN JAUNE SAUCE MED JOMFRUHUMMER 1595DKK
Whole stuffed Bresse chicken with truffle, skewers with heart, wings and thighs, potato rösti, Waldorf salad & vin jaune sauce with langoustine.

DESSERTER / DESSERTS

UDVALG AF OSTE (PR. STK.) 60DKK
Selection of cheese (per piece)

CHOKOLADEMOUSSE & SOLBÆRSORBET 155DKK
Chocolate mousse & black currant sorbet

"PEACH MELBA" POCHERET FERSKEN,
CRÈME ANGLAISE & HINDBÆRSORBET 155DKK
"Peach Melba" Poached peach, crème anglaise & Raspberry sorbet

I tilfælde af allergier, henvend dem venligst til din tjener