

ØSTERS / OYSTERS

GILLARDEAU ØSTERS, VINAIGRETTE & CITRON (PR STK) 55 DKK
Gillardeau oyster, vinaigrette & lemon (per piece)

GILLARDEAU ØSTERS, AGURK &
PIMENT D'ESPELETTE VINAIGRETTE (PR STK) 65DKK
Gillardeau oyster, cucumber & piment d'espelette vinaigrette (per piece)

GILLARDEAU ØSTERS, BONITOEDDIKE &
YUZU KOSHO (PR STK) 65 DKK
Gillardeau oyster, bonito vinegar & yuzu kosho (per piece)

GRILLET GILLARDEAU ØSTERS,
MUSLINGEEMULSION & CAVIAR (PR STK) 85 DKK
Grilled Gillardeau oyster, mussel emulsion & caviar (per piece)

APPETIZERS / APPETIZERS

TUN, PÆRE, GLASKÅL & SESAM (TO STK) 85 DKK
Tuna, pear, kohlrabi & sesame (two pieces)

SASHI OKSETATAR, CAVIAR &
CITRUSMAYONNAISE (TO STK) 105DKK
Sashi beef tartare, caviar & citrus mayonnaise (two pieces)

VANDBAKKELSE MED KRABBE, PAPRIKA &
PIMENT D'ESPELETTE (TO STK) 85DKK
Crab choux bun, paprika & piment d'espelette (two pieces)

CORDON BLEU, 5J IBERICO SKINKE,
KALV & COMTÉ (TO STK) 75DKK
Cordon Bleu, 5J iberico ham, veal & comté (two pieces)

SPECIALITETER / SPECIALTIES

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

50GR. ANTONIUS OSCIETRA CAVIAR & GARNITURE 995DKK
50gr. Antonius Oscietra Caviar & garnish

50GR. GASTRO UNIKA GOLD CAVIAR & GARNITURE 995DKK
50gr. Gastro Unika Gold Caviar & garnish

FORRETTER / STARTERS

RISOTTO MED CHORIZO, RÅ JOMFRUHUMMER,
PARMESAN & PURLØG 245DKK
Risotto with chorizo, raw langoustine, parmesan & chives

TORTELLINI MED OKSEHALE,
KYLLINGECONSOMMÉ & IBERICO 195DKK
Tortellini with oxtail, chicken consommé & iberico

PIGHVAR PÅ BRØD, OLIVENOLIE,
BLANQUETTE SAUCE & POMMES PURÉ 225DKK
Turbot on bread, olive oil, blanquette sauce & pommes puré

STEGT BRISSEL, SORT TRØFFEL &
KRYSTALLISEREDE LØG 245DKK
Roasted sweetbread, black truffle & crystallised onion

PATÉ EN CROÛTE, DADEL, SENNEP & CORNICHONS 185DKK
Paté en croute, date, mustard & cornichons

in case of allergies please consult with your waiter

HOVEDRETTER / MAIN COURSES

STEGT HAVBARS, MUSLINGE-BEURRE
BLANC & GRØNTSAGER 345DKK
Roasted sea bass, mussel beurre blanc & greens

“DELFINEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 395DKK
*”The Dolfin” Turbot in puff pastry,
danish black lobster, spinach & lobster bisque*

KYLLINGEBRYST, MORKLER, POMMES PURÉ &
VIN JAUNE SAUCE 295DKK
Chicken breast, morels, pommes puré & Vin Jaune sauce

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

SIGNATUR RETTER TIL FLERE PERSONER / SIGNATURE DISHES FOR MULTIPLE PEOPLE

HEL STEGT AND, SPÆDE KÅL & HINDBÆRGASTRIQUE 995DKK
Whole roasted duck, baby cabbage & raspberry gastrique

”HVALEN” INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 995DKK
”The whale” Turbot in puff pastry, danish black lobster, spinach & lobster

CÔTE DE BOEUF, BEARNAISE & POMMES FRITES 1495DKK
Côte de boeuf, bearnaise & french fries

3 RETTERS MENU / 3 COURSES MENU 595DKK

3 SÆSONINSPIREREDE RETTER,
NUL MADSPILD & NOGET ALLE KAN LIDE
*3 seasonally inspired courses, zero food waste &
something everyone can enjoy*

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TASTING MENU / TASTING MENU 995DKK

DEN FULDE MADOPLEVELSE MED MINDRE
RETTET INSPIRERET AF A LA CARTE MENUEN
*The full food experience with smaller
dishes inspired by the a la carte menu*

DESSERTER / DESSERTS

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

CRÈME CARAMEL, CHANTILLY CREME & APPELSIN 145DKK
Crème caramel, Chantilly cream & orange

MONT BLANC, KIRSEBÆR & KASTANJE 145DKK
Mont Blanc, cherry & chestnut

CHOKOLADE MARQUISE, KAFFE &
HVID CHOKOLADE 195DKK
Chocolate marquise, coffee & white chocolate

PETIT FOURS 3 STK. 115DKK
Petit fours 3 pcs.

I tilfælde af allergier, henvend dem venligst til din tjener