

FROKOST LUNCH

KARRYSILD MED SMILENDE ÆG 125DKK
Curry herring with soft boiled egg

CHRISTIANSØPIGENS SILD
MED PEBERROD 125DKK
"Christiansøpigens" herring with horseradish

RØGET LAKS, STUVET SPINAT
& FRITERET ÆG 175DKK
Smoked salmon, cream spinach with deep fried egg

PANERET PIGHVAR MED CITRON
& REMOULADE 185DKK
Breaded turbot with lemon & remoulade

PANERET PIGHVAR MED REJER
& MAYONNAISE 215DKK
Breaded turbot with shrimp & mayonnaise

RØRT TATAR MED ÆGGEBLOMME
& RUGBRØD 175DKK
Stirred beef tartare, egg yolk & rye bread

ROASTBEEF AF OKSEMØRBRAD,
BLØDE LØG & SPELJÆG 195DKK
Roastbeef from beef tenderloin, soft onions & fried egg

PARISER BØF MED DET HELE 225DKK
"Pariserbøf" with proper garnish

In case of allergies please consult with your waiter

RETTER COURSES

GILLARDEAU ØSTERS NATURAL &
SKALOTTELØGSMIGNONETTE (PR. STK.) 60DKK
Gillardeau Oyster naturel & shallot mignonette

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

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

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

RØDTUNGE A LA MEUNIÈRE DAGSPRIS
Lemon sole a la meunière

ANDE CONFIT MED POMMES PURÉ & KÅL 195DKK
Duck confit, pommes puree & cabbage

"HVALEN" INDBAGT PIGHVAR, DANSK SORT HUMMER,
SPINAT & HUMMERBISQUE 995DKK
*"The whale" turbot in puff pastry,
Danish black lobster, spinach & lobster bisque*

T-BONE STEAK MED FRITTER, BØNNER
& SAUCE BERNAISE (1-2 PERS) 545 DKK
*T-bone steak with fries, green beans
& sauce Bearnaise (1-2 pers.)*

DESSERT DESSERT

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

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

OMELET EN SURPRISE 185DKK
Omelet en surprise

I tilfælde af allergier, henvend dem venligst til din tjener