

FROKOST LUNCH

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

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

KARTOFFEL, FRITERET LØG,
ESTRAGON MAYO & PURLØG 145DKK
Potato, fried onion, tarragon mayo & Chives

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

RETTER COURSES

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

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

FRANSKE HVIDE ASPARGES,
SAUCE MOUSSELINE & DILD 245DKK
French white asparagus, sauce Mousseline & Dill

SALONS STJERNESKUD, PIGHVAR,
HVIDE ASPARGES & BAERII CAVIAR 395DKK
Salon's "Stjernes kud", Turbot, White Asparagus & Baerii Caviar

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

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

ENTRECOTE, SAUCE BEARNAISE
& POMMES FRITES 395DKK
Striploin, Sauce Bearnaise & French Fries

DESSERT DESSERT

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

KOKOS PARFAIT, ANANAS, LIME & MØRK ROM 145DKK
Coconut parfait, pineapple, lime & dark rum

70% XOCO MAYAN RED CHOKOLADEMOUSSE,
DULCE, HASSELNØD & VANILJE IS 175DKK
*70 % Xoco Mayan red chocolate mousse,
dulce, hazelnut & vanilla ice cream*