

## FROKOST / LUNCH

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

IBERICO BELLOTA CINCO JOTAS 5J 195DKK  
*Iberico Bellota ham*

ANDELEVERTERRIN, DADDEL  
& SAUTERNESGELE 245DKK  
*Duck liver terrine, dates & Sauternes gel*

RØGET LAKS, FLØDESTUVET STUVET SPINAT,  
FRITERET ÆG 195DKK  
*Smoked salmon, creamy spinach & fried egg*

SMØRSTEGT PANERET PIGHVAR & REMULADE 245DKK  
*Pan fried breaded turbot & remulade*

ROASTBEEF AF SASHI OKSEMØRBRAD,  
KARAMELLISERET LØG, SPEJLET ÆG,  
SYLTEDE RØDBEDER & BEARNAISE 225DKK  
*Roastbeef from Sashi tenderloin, caramelized onions,  
fried egg, pickled beetroot & bearnaise*

HØNSESALAT, ESTRAGON, SVAMPE,  
VENTRECHE BACON & SMØRSTEGT BRØD 175DKK  
*Chickensalad, tarragon, mushrooms,  
ventreche bacon & pan fried bread*

PARISERBØF SERVERET MED KLASSISK  
GARNITURE ELLER SOM TATAR 245DKK  
*"pariserbøf" served with classic garniture, or as beef tartare*

NICOISE SALAD, LYNSTEGT TUN, KARTOFLER,  
HARICOTS VERTS & VAGTEL ÆG 255DKK  
*Salad Nicoise, Seared tuna, potato, haricots verts & quail egg*

## 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*

*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.*

## HOVEDRETTER / MAIN COURSES

STEGT PIGHVAR A LA PROVENÇALE 375DKK  
*Pan fried turbot à la provencale*

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, POUSSIN, ANDELEVER, KANTARELLER,  
SORT TRØFFEL & SHERRYSAUCE 425DKK  
*Pithivier, poussin, duck liver, chanterelles, black truffle & sherry sauce*

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

OKSEMØRBRAD, SAUCE BEARNAISE  
& POMMES FRITES 445DKK  
*Beef Tenderloin, Béarnaise sauce & French fries*

## SIGNATUR RETTER TIL FLERE PERSONER / SIGNATURE DISHES FOR MULTIPLE PEOPLE

"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)*

## DESSERTER / DESSERTS

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

JORDBÆRTÆRTE, PISTACIE FRANGIPANE  
& VANILJE CREME 165DKK  
*Strawberry tarte, pistachio frangipane & vanilla crème*

POCHERET RABARBER, MARENGS & VANILJEIS 155DKK  
*Poached rhubarb, Merinque & vanilla ice cream*

*I tilfælde af allergier, henvend dem venligst til din tjener*