

FROKOST / LUNCH

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

IBERICO BELLOTA CINCO JOTAS 5J 195DKK
Iberico Bellota ham

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

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

SMØRSTEGT PANERET PIGHVAR & REMOULADE 245DKK
Pan fried breaded turbot & remoulade

ROASTBEEF AF SASHI OKSEMØRBRAD,
KARAMELLISERET LØG, SPEJLET ÆG,
SYLTEDE RØDBEDER & BEARNAISE 225DKK
*Raostbeef 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

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*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

GRILLET PIGHVAR A LA PROVENCALE 375DKK
Grilled 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