

# — MENU DE FÊTE —

## SELSKABSMENUER - SET MENUS

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### ENTRÉES

Forretter - Starters

#### Røget færøsk laks

rygeostcrème - brændte løg - agurk - rugbrøds crumble  
*Smoked Faroe Island salmon - smoked cream cheese - burnt onion - cucumber - rye crumble*

#### Stegt hummer

bisque - crème fraîche - Pernod - æbler  
*Fried lobster - bisque - sour cream - Pernod - apple*

#### Foie gras terrin

balsamico - purløg - toast  
*Foie gras terrine - balsamic - chives - toast*

#### Friteret poussin

råsyltet grønt  
*Fried poussin - raw pickled vegetables*

### PLATS PRINCIPAUX

Hovedretter - Mains

#### Dagens fisk

dildolie - saltmandler - fennikel - rosenkål - bacon - beurre blanc  
*Fish of the day - dill oil - salted almonds - fennel - Brussels sprouts - bacon - beurre blanc*

#### Glaseret Duroc gris

grønkal - tyttebær - valnødder - ribsgele  
*Glazed Duroc pork - curly kale - lingonberries - walnuts - redcurrant*

#### Rib eye

fritter - béarnaise + DKK 50,-  
*Rib eye steak - chunky chips - béarnaise sauce*

#### Flamberet peberbøf

dansk økologisk oksemørbrad - fritter - haricot verts - pebersauce + DKK 100,-  
*Flambéed pepper steak of Danish organic beef tenderloin - chunky chips - haricot verts - pepper sauce*

### DESSERTS & FROMAGE

Dessert & Ost - Desserts & Cheese

#### Franske oste

3/5 slags  
*French cheese - 3/5 kinds*

#### Crème Brûlée

*Crème Brûlée*

#### Vaffel

vanilje is - chokolade sauce  
*Waffle - vanilla ice cream - chocolate sauce*

#### Gateau Marcel

frysetørrede hindbær - saltkaramel  
*Gateau Marcel - dried raspberries - salted caramel*

3 retter / 3 courses DKK 445 / €62  
4 retter / 4 courses DKK 495 / €69  
5 retter / 5 courses DKK 575 / €80

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