

SELSKABSMENUER

SET MENUS

Forretter - Starters

Varmrøget laks

agurk - hvidkål - purløg - citruscreme - grillet brød
Smoked salmon - *cucumber - white cabbage - chives - citrus cream - grilled bread*

Paté de campagne

bacon - syltede perleløg - cornichoner - brød
Paté de campagne - *bacon - pickled pearl onions - cornichons - bread*

Charcuterie

små delikatesser

Charcuterie - *small delicacies*

Danske frilandssnegle

brød - hvidløg - smør - urter
Danish free-range snails - *bread - garlic - butter - herbs*

Grillet hjertesalat

vinaigrette - comté - saltmandler
Grilled romaine lettuce - *vinaigrette - comté - salted almonds*

Hovedretter - Mains

Dagens fisk

citron - dildolie - syltede hyben - saltmandler - fennikel - beurre blanc
Fish of the day - *lemon - dill oil - pickled rosehips - salted almonds - fennel - beurre blanc*

Coq au vin

Ventréche bacon - champignon - perleløg - knust kartoffel
Coq au vin - *Ventréche bacon - mushrooms - pearl onion - crushed potatoes*

Lammefilet

urte crust - selleri puré - rosenkål - sauce + DDK 25
Lamb fillet - *herb crust - celeriac purée - Brussel sprouts + €3,50*

Steak Frites

rib eye - fritter - béarnaise + DKK 50
Steak Frites - *rib eye - chunky chips - béarnaise sauce + €7,25*

Peberbøf

dansk økologisk oksemørbrad - fritter - sæsongrønt -
pebersauce + DKK 100
Pepper steak - *Danish organic beef tenderloin - chunky chips - seasonal vegetables - pepper sauce + €14,25*

Dessert & Ost - Desserts & Cheese

Crème Brûlée

fløde - Bourbon vanilje
Crème Brûlée - *cream - Bourbon Vanilla*

Tarte Tatin

æble - butterdej - karamel - vaniljeis
Tarte Tatin - *apple - puff pastry - caramel - vanilla ice cream*

Vores Gateau Marcel

mørk chokolade - hvid chokolade - citron - kakao
Our Gateau Marcel - *dark chocolate - white chocolate - lemon - cocoa*

Ost

franske oste - sprødt - sødt
Cheese - *French cheese - crispy - sweet*

3 retter / 3 courses DKK 445 / €63,50

4 retter / 4 courses DKK 495 / €70,75

5 retter / 5 courses DKK 575 / €82,25