

SELSKABSMENUER

SET MENUS

Forretter - Starters

Varmrøget laks

svampe - skalotteløg - æbler - creme - grillet brød
Smoked salmon - *mushrooms - shallots - apples - creme - grilled bread*

Chevre Chaud

gratineret fransk gedeost - pinjekerner
- valnødder - blåbær - spinat - trøffelhonning - rødvin vinaigrette
Chevre Chaud - *gratinated French goat's cheese - pine nuts - walnuts - blueberries - spinach - honey - truffle oil - red wine vinaigrette*

Charcuterie

små delikatesser
Charcuterie - *small delicacies*

Kroketter

anderilette - syltet rødbede - cornichoner - Dijonnaise
Croquettes - *duck rillettes - pickled beetroot - cornichons - Dijonnaise*

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

Ventrèche bacon - champignon - perleløg - tomat - kartoffel
Coq au vin - *Ventrèche bacon - mushrooms - pearl onion - tomato - potatoes*

Stegt Duroc gris

grønkål - valnødder - svampe - vildt sauce
Pan fried Duroc pork - *kale - walnuts - mushrooms - wild sauce*

Steak Frites

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

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*

Profiteroles

vaniljecreme - saltkaramel - pistacie
Profiteroles - *vanilla creme - salty caramel - pistachio*

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