

3 RETTERS MENU 425

Spørg din tjener om aftenens menu
og vegetarmenu

3 COURSE MENU €60.75

Please ask your waiter about the evening menu
and vegetarian menu

FORRETTER**Østers 40**

Fine de Claire - rosé vinaigrette

Jomfruhummer / dagspris

Jomfruhummer - aioli - grillet brød - citron

Hummer bisque 160

Krabbekød - fennikel - dild - dild olie

Gratineret østers 3 stk 140

Fines de Claire - Hollandaise - Parmesan - urter

Moules 145/185

*Blåmuslinger fra Limfjorden - gulerødder
- bladselleri - citron - hvidvin - fløde - mascarpone*

Lakse tatar 195

*Laks - creme fraiche - rødløg
- friteret kapers - grillet brød*

Vol-au-vent 170

Kyllingefrikasse - butterdej - urter

Stegt trøffel blomkål 145

*Blomkål - kartoffelmos - trøffelolie -
parmesan - citron - Beurre Blanc*

Confiteret frølår 160

*Frølår - sennep - persille - hvidløg
- æble kompot - grillet brød*

Gravad andebryst 170

*Andebryst - peberrods creme
- citronsyttet rosenkål - æble - friteret salvie*

Fransk løgsuppe 140

Løg - Dansk Vesterhavsost - brød

Escargots 140

*Snegle - smør - hvidløg - citron - brød
- tomat - persille*

Chèvre chaud 155

*Gratineret gedeost - salat - ristede valnødder
- vinaigrette - beder*

Rørt tatar 145/185

*90g/140g tatar af dansk jersey okseinderlår
- æggeblomme - cognac*

Charcuterie 155

Små delikatesser

STARTERS**Oysters €5.75**

Fine de Claire - rosé vinaigrette

Langoustines / price of the day

Langoustines - aioli - grillet brød - lemon

Lobster bisque €22.75

Crab - fennel - dill - dill olie

Au gratin Oysters 3 pieces €20

Fines de Claire - Hollandaise - Parmesan - herbs

Moules €20.75/26.50

*Blue-lipped mussels from Limfjorden - carrots -
celery - lemon - white wine - cream - mascarpone*

Salmon tartare €27.75

*Salmon - sour cream - red onions -
fried capers - grilled bread*

Vol-au-vent €20

Chicken fricassée - puff pastry - herbs

Panfried truffle cauliflower €20.75

*Cauliflower - mashed potatoes - truffleoil -
parmesan - lemon - Beurre Blanc*

Confit of frog leg €22.75

*Frog legs - mustard - parsley - garlic -
apple compote - grilled bread*

Gravad duck breast €24.25

*Duck breast - horseradish cream -
lemon pickled Brussel sprouts - apple - fried sage*

French onion soup €20

Onions - Vesterhavs-cheese - bread

Escargots €20

*Snails - butter - garlic - lemon - bread -
tomato - parsley*

Chèvre chaud €23.50

*Goat's cheese au gratin - salad - roasted walnuts -
vinaigrette - beets*

Stirred beef tartare €20.75/26.50

*90g/140g tartare of Danish Jersey topside -
egg yolk - cognac*

Charcuterie €22

Small delicacies



HOVEDRETTER

Meuniere-stegt torsk 295

Torsk - rødbede - friteret grønkål
- rosenkål - fiskefumé - kartoffel

Heltstegt poussin 315

Poussin - agurke salat - kyllingesauce - tyttebær
Vælg imellem grøn salat - vinaigrette / kartofler

Coq au vin 295

Kylling - rødvin - svampe - karotter
- perleløg - bacon - kartoffelmos

Steak frites 355

Steak - bagt skalotteløg - fritter
Vælg mellem béarnaise eller pebersauce

Peberbøf 395

Kalvemørbrad - Pommes Anna - sæsongrønt
- Madagaskar peberkorn - pebersauce

TILBEHØR

Fritter 60

Chilimayo

Salade verte 45

Vinaigrette

Sæson grønt 70

Kartofler 45

Smør - salt - persille

Béarnaise 45

DESSERT OG OST

Crème brûlée 130

Fløde - fransk polynesiske vanilje

Gateau Marcel 135

Chokolade - havtorn - crumble - vaniljeis

Crêpes suzette 125

Flamberede pandekager - mandler
- Grand Marnier - vaniljeis

Bagt æble 135

Æble - butterdej - saltkaramel - vaniljeis

Ost pr. stk. 40/3 stk. 110

Sprødt - sødt

Hjemmelavede petits fours pr. stk. 20/3 stk. 55

MAINS

Meuniere-fried cod €42

Cod - beetroot - fried kale -
Brussel sprouts - fish fumet - potato

Whole-roasted poussin €45

Poussin - pickled cucumbers - chicken sauce - lingonberries
Choose between green salad - vinaigrette / potatoes

Coq au vin €42

Chicken - red wine - mushroom - baby carrots -
pearl onions - bacon - mashed potatoes

Steak frites €50.75

Steak - baked shallots - chunky chips
Choose between béarnaise sauce or pepper sauce

Pepper steak €56.50

Veal tenderloin - Pommes Anna - seasonal vegetables -
Madagascar peppercorn - pepper sauce

SIDE ORDERS

Chunky chips €8.50

Chili mayo

Salade verte €6.50

Vinaigrette

Seasonal vegetables €10

Potatoes €6.50

Butter - salt - parsley

Béarnaise €6.50

DESSERT AND CHEESE

Crème brûlée €18.50

Cream - French Polynesian vanilla

Gateau Marcel €19.25

Chocolate - sea buckthorn - crumble - vanilla ice cream

Crêpes suzette €17.75

Flambéed pancakes - almonds -
Grand Marnier - vanilla ice cream

Baked apple €17.75

Apple - puff pastry - salt caramel - vanilla ice cream

Cheese apiece €5.75/3 pcs. €15.75

Crisp - sweet

Homemade petits fours apiece €2.75/3 pcs. €7.75