

ØSTERS & CAVIAR /
OYSTERS & CAVIAR

ØSTERS 45
Fine de Claire – vinaigrette
Fine de Claire – vinaigrette

CAVIAR 495
Antonius Baerii Caviar 30 gram –
creme fraiche – rødløg – blinis
*Antonius Baerii Caviar 30 grams –
sour cream – red onions – blinis*

6-RETTERS
SHARING MENU
495

Spørg din tjener om
aftenens menu & vegetarmenu.
Bestilles af hele bordet
-
*Ask your waiter about the evening
menu & vegetarian menu.
Must be ordered
by the whole table*

3 RETTERS
MENU 395

Spørg din tjener om
aftenens menu & vegetarmenu
-
*Ask your waiter about
the evening menu
& vegetarian menu*

FORRETTER
STARTERS

JOMFRUHUMMER / DAGSPRIS
Jomfruhummer – aioli – grillet brød – citron
Langoustines – aioli – grilled bread – lemon

MOULES 155 / 195
Blåmuslinger – gulerødder – bladselleri –
citron – hvidvin – fløde – hvidløg
*Blue-lipped mussels – carrots – celery –
lemon – white wine – cream – garlic*

JORDSKOKKE SUPPE 135
Pisket creme fraiche – jordskokke chips – urteolie – grillet brød
*Jerusalem artichoke soup – whipped sour cream –
Jerusalem artichoke chips – herb oil – grilled bread*

LAKSETATAR 165
Laks – avocado – citron – rødløg – frisée salat – grillet brød
*Salmon tartare – avocado – lemon –
red onions – frisée salad – grilled bread*

VOL-AU-VENT 155
Brisler – gulerødder – østershatte – sauce – urter
Sweetbread – carrots – oyster mushrooms – sauce – herbs

RIMMET TORSK 165
Torsk – senneps crème – marineret rødbede –
persille – dild – crouton
*Rimmed cod – mustard cream –
marinated beetroot – parsley – dill – croutons*

FRANSK LØGSUPPE 155
Løg – Dansk Vesterhavssost – brød
French onion soup – onions – Vesterhavs-cheese – bread

CARPACCIO A LA RAVAGE 165
Okseinderlår – rucola – parmesan – solsikkekerner – citron
Topside beef – rucola – parmesan – sunflower seeds – lemon

ESCARGOTS 140
Snegle – smør – hvidløg – citron – brød – tomat – persille
Snails – butter – garlic – lemon – bread – tomato – parsley

CHÈVRE CHAUD 155
Gratineret gedeost – brød – salat – pære –
ristede valnødder – vinaigrette – balsamico glaze
*Goat’s cheese au gratin – bread – salad –
pear – vinaigrette – balsamic glaze*

CHARCUTERIE 165
Små delikatesser
Small delicacies

HOVEDRETTER
MAINS

CREMET BYGOTTO 195
Bygotto – stegte portobello svampe – fløde – trøffelolie – parmesan
*Cremy Pearl Barley Risotto – pan-fried portobello mushrooms –
cream – truffle oil – parmesan*

BAGT TORSK 285
Torsk – stegt persillerod – rosenkål – brunet smørsauce –
hasselnødder – urter – kartofler
*Baked cod – pan-fried parsley root – Brussel sprouts –
brown butter sauce – hazelnuts – herbs – potatoes*

BRAISERET LAMMESKANK 320
Lammeskank – bagt hvidløg – hvidløgstegte tomater –
rosmarin – kartoffelmos – rødvinsauce – urter
*Braised lamb shank – baked garlic – pan-fried garlic tomatoes –
rosemary – mashed potatoes – red wine sauce – herbs*

GRILLET PERLEHØNE 255
Perlehøne – trøffel sauce – Karl Johan svampe –
stegt grønkål – kartoffel fondant – karotter
*Grilled guinea fowl
Guinea fowl – truffle sauce – Porcini mushrooms –
fried kale – potato fondant – carrots*

BOEUF BOURGUIGNON 245
Kalve spidsbryst – gulerødder – champignoner –
perleløg – bacon – timian – rødvin – kartoffelmos
*Beef brisket – carrots – mushrooms – pearl onions –
bacon – thyme – red wine – mashed potatoes*

STEAK FRITES 355
Ribeye – bagt skalotteløg – fritter – béarnaise
Rib eye – baked shallots – chunky chips – béarnaise

SIDES

FRITTER 60
Chili mayonnaise
Chunky chips – chili mayonnaise

SALADE VERTE 45
Vinaigrette
Vinaigrette

HARICOTS VERTS 65
Smør – hvidløg
Butter – garlic

KARTOFLER 45
Smør – salt – persille
Potatoes – butter – salt – parsley

SPECIALTIES

RØRT TATAR 155 / 185
90g/140g tatar af okseinderlår –
æggeblomme – cognac
*Stirred beef tartare – 90g / 140g tartare
of topside beef – egg yolk – cognac*

FLAMBERET PEBERBØF 395
Ribeye vendt i peber – Cognac –
haricots verts – fritter – pebersauce
*Flambéed pepper steak – Rib eye turned in pepper –
Cognac – haricots verts – chunky chips – pepper sauce*

CRÊPES SUZETTE 110
Flamberede pandekager – mandler
– Grand Marnier – vaniljeis
*Flambéed pancakes – almonds –
Grand Marnier – vanilla ice cream*

DESSERT

CRÈME BRÛLÉE 110
Fløde – fransk polynesisisk vanilje
Cream – French Polynesian vanilla

CHOKOLADETÆRTE 110
Chokoladeganache – saltkaramel –
mørdejsbund – vaniljeis
*Chocolate ganache – salted caramel –
shortcrust pastry – vanilla ice cream*

TARTE TATIN 110
Karamelliseret æble – mørdej – vaniljeis
*Caramelized apples – shortcrust pastry –
vanilla ice cream*

PAVLOVA 95
Grape – grape sirup – marengs – Crème Chantilly
Grape – grape syrup – meringue – Crème Chantilly

OST PR. STK. 40/3 STK. 110
Sprødt – sødt
Cheese – crisp – sweet