

## ØSTERS & CAVIAR / OYSTERS & CAVIAR

### ØSTERS 45

Fine de Claire – rosévinaigrette  
*Fine de Claire – rosé 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

#### GRILLET HALV HUMMER / DAGSPRIS

Halv hummer – citron mayonnaise – grillet brød  
*Grilled half lobster / price of the day  
Half lobster – lemon mayonnaise – grilled bread*

#### MOULES 155 / 195

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

#### REJECOCKTAIL 165

Rosé rejer – salat – tomat – agurk –  
hjemmelavet Thousand Island dressing – grillet brød  
*Shrimp cocktail – rosé shrimps – salad – tomato – cucumber –  
homemade Thousand Island dressing – grilled bread*

#### RØGET LAKS 175

Røget laks – rygeost – radiser – ribs – blinis  
*Smoked salmon – smoked cream cheese – radish – currants – blinis*

#### FRUIT DE MER / DAGSPRIS

Østers Fines de Claire – rosé rejer – jomfruhummer – blåmuslinger  
Tilkøb af Caviar 30 gram / 495  
*Oysters Fines de Claire – rosé shrimps –  
langoustines – blue-lipped mussels  
Add on of caviar 30 grams*

#### PIL-SELV-REJER 155

Rosé rejer – citron – citron mayonnaise – grillet brød  
*Shrimps in the shell – rosé shrimps – lemon –  
lemon mayonnaise – grilled bread*

#### GRILLET GRØNNE ASPARGES 165

Grønne asparges – Iberico skinke – Sauce Verte – parmesan  
*Grilled green asparagus – Iberico ham – Sauce Verte – parmesan*

#### DAMPEDE HVIDE ASPARGES 165

Hvide asparges – Sauce Mousseline  
Tilkøb fjordrejer / dags pris  
*Steamed white asparagus – Sauce Mousseline  
Add on fjord shrimps / price of the day*

#### 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 – blåbær –  
ristede valnødder – vinaigrette – balsamico glaze  
*Goat's cheese au gratin – bread – salad –  
blueberries – vinaigrette – balsamic glaze*

#### CHARCUTERIE 165

Små delikatesser  
*Small delicacies*

## HOVEDRETTER

### MAINS

#### GRILLET SPIDSKÅL 165

Spidskål – parmesan – ramsløg – ramsløgsolie –  
pistacienødder – gulerødder  
*Grilled cabbage – parmesan – ramson –  
ramson oil – pistachio – carrots*

#### MEUNIÈRE-STEGT RØDSPÆTTE / DAGSPRIS

Hel rødspætte – kapers – citron – persille – brunet smørsauce – kartofler  
*Meunière-fried plaice / price of the day  
Whole plaice – capers – lemon – parsley – brown butter sauce – potatoes*

#### DAGENS FISK EN PAPILOTTE 245

Dagens fisk – fennikel – syltede hyben – bacon – Beurre Blanc – kartofler  
*Fish of the day en Papilotte – fennel – pickled sea buckthorn –  
bacon – Beurre Blanc – potatoes*

#### KYLLING FRIKASSÉ 525

Kylling – gulerødder – grønne asparges –  
hvide asparges – ærter – kartofler – porre  
Til 2 personer  
*Chicken fricassée – chicken – carrots – green asparagus –  
white asparagus – peas – potatoes - leeks  
For 2 people*

#### GRIS PÅ BEN 325

Grillet gris – grønne asparges – grillet citron – friteret salvie –  
salvie-citron sauce – kartofler  
*Pork on the bone – Grilled pork – green asparagus – grilled lemon –  
fried sage – sage-lemon sauce – potatoes*

#### STEAK FRITES 350

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 polynesiske vanilje  
*Cream – French Polynesian vanilla*

#### PAVLOVA 110

Friske bær – marengs – Crème Chantilly  
*Fresh berries – meringue – Crème Chantilly*

#### COUPES DE GLACIER 85

3 kugler is – Crème Chantilly – cocktailbær  
*3 scoops of ice cream –  
Crème Chantilly – cocktail berry*

#### SYLTEDE NEKTARINER 110

Nektariner – vaniljeis – karamel –  
hassel nødder – nektarin sirup  
*Pickled nectarines – vanilla ice cream –  
caramel – hazelnuts – nectarine syrup*

#### OST PR. STK. 40/3 STK. 110

Sprødt – sødt  
*Cheese – crisp – sweet*