

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*

2 RETTERS MENU 245

Spørg din tjener om
frokostmenu & vegetarmenu

*Ask your waiter about
lunch menu & vegetarian menu*

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

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 – price of the day
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

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

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*

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

KLASSIKERE

CLASSICS

SPRØDSTEGT RØDSPÆTTEFILET 165

Rødspættefilet – rejer – mayonnaise – citron – grillet rugbrød
*Fried filet of plaice – shrimps –
mayonnaise – lemon – grilled rye bread*

REJER OG SMILENDE ÆG 150

Smilende æg – rejer – mayonnaise – citron – karse – grillet toast
*Shrimps and soft-boiled eggs – Soft-boiled egg – shrimps –
mayonnaise – lemon – cress – grilled toast*

OMELET 145

Æg – Vesterhavssost – sprød salat
Tilvalg skinke 35
*Omelette – eggs – Vesterhavs-cheese – crispy salad
Add ham*

SALADE NIÇOISE 175

Grillet tun – haricots verts – ansjoser – kartofler – tomat –
salat – æg – croutoner – oliven – rødløg – vinaigrette
*Grilled tuna – haricots verts – anchovies – potatoes – tomato –
salade – egg – croutons – olives – red onions – vinaigrette*

CÆSARSALAT 165

Kylling – parmesan – salat –
Ventrèche bacon – hvidløgscroutoner
*Caesar salad – chicken – parmesan cheese –
salad – Ventrèche bacon – garlic croutons*

CROQUE MONSIEUR 150

Skinke – mornay sauce – Vesterhavssost – sprød salat
Ham – mornay sauce – Vesterhavs-cheese – crispy salad

CLASSIC CLUB SANDWICH 175

Kylling – bacon – tomat – syltet agurk –
syltet rødløg – fritter – chili mayonnaise
*Chicken – bacon – tomato – pickled cucumber –
pickled red onion – chunky chips – chili mayonnaise*

FRIED CHICKEN BURGER 165

Friteret kylling – salat – cornichoner –
chili mayonnaise – mayonnaise – brioche – fritter
*Fried chicken – salad – cornichons – chili mayonnaise –
mayonnaise – brioche – chunky chips*

STEAK FRITES 350

Ribeye – bagt skalotteløg – fritter – béarnaise
*Steak frites – Rib eye – baked shallots –
chunky chips – béarnaise*

PARISERBØF 175

Pariserbøf – toast – kapers – rødbede –
rødløg – pickles – peberrod – æggeblomme
*Parisian steak – toast – capers – beetroot –
red onions – Piccallily – horseradish – egg yolk*

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

MORGENMAD / BREAKFAST

09.00-11.30

ÆG / EGG

2 BLØDKOGTE ÆG 55
Serveres med ristet rugbrød & smør
2 soft boiled egg – Served with fried rye bread & butter

2 SPEJLÆG 55
Serveres med ristet rugbrød & smør
2 pan-fried eggs – Served with fried rye bread & butter

RØRÆG 60
Serveres med ristet rugbrød & smør
Scrambled egg – Served with fried rye bread & butter

OMLETT 90
Æg – økologisk Vesterhavsvost – sprød salat
Tilføjet skinke eller spinat 35
Eggs - Vesterhavs-cheese - crispy salad
Add on ham or spinach

EGG BENEDICT 95
Muffin – spinat – skinke – hollandaise – pocheret æg
Muffin – spinat – ham - hollandaise - pocheret æg

EGGS ROYALE 95
Muffin – spinat – røget laks – hollandaise – pocheret æg
Muffin – spinat – røget laks – hollandaise – pocheret æg

EGGS FLORENTINE 75
Muffin – spinat – hollandaise – pocheret æg
Muffin – spinat – hollandaise – pocheret æg

Crispy waffle – pan-fried eggs – bacon

VAFFEL MED SPEJLÆG & BACON 95

Spejlæg – sprød vaffel – sirup – bacon

Crispy waffle – smoked salmon – smoked cream cheese

VAFFEL MED RØGET LAKS 95

Sprød vaffel – røget laks – rygeost creme

Avocado – pocheret æg – rucola – parmesan – sprød croissant
Vælg mellem croissant eller ristet rugbrød
Avocado – poached egg – rucola – parmesan – crispy croissant
Choose between croissant or grilled rye-bread

CROQUE MONSIEUR 75

Skinke – Vesterhavsvost – mornay sauce – sennep – sprød salat
Ham - Vesterhavs-cheese – mornay sauce – mustard – crispy salad
CROQUE MADAME 95
Spejlæg – skinke – Vesterhavsvost – mornay sauce – sennep – sprød salat
Fried eggs – ham – Vesterhavs-cheese – mornay sauce – mustard – crispy salad
BRUNCHTALLERKEN 135
Spejlæg – bacon – stegte pølser – skyr
med hjemmelavet granola & bær – ristet rugbrød
Brunch plate – pan-fried egg – bacon – pan-fried sausage – organic skyr
with homemade granola and berries – toasted rye bread

“WHERE EVERY DISH TELLS A STORY.
DISCOVER THE ART OF EXQUISITE
CUISINE AT OUR RESTAURANT.”

SIDES

BACON 40

SAUTERET SPINAT 35
Sautéed spinach

STEGTE PØLSER 60
Pan-fried sausage

VESTERHAVSVOST 45
Vesterhavs-cheese

RØGET LAKS 65
Smoked salmon

SØDT / SWEETS

CROISSANT 35

PAIN AU CHOCOLATE 35

GRAPEFRUGT 35
Sukker
Grapefruit – sugar

SKYR 80
Hjemmelavet granola – bær

BANAN PANDEKAGER 75
Banan pandekager – blåbær – bær kompot – flormelis

BANANA PANCAKES – BLUEBERRIES –
Bær kompot – flormelis
Berry compote – powdered sugar

SØD VAFFEL 75
Sprød vaffel – vanilje creme – friske bær – bær kompot

Crispy waffle – vanilla cream – fresh berries – berry compote