

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 45**

Fine de Claire - rosé vinaigrette

Jomfruhummer / dagspris

Jomfruhummer - aioli - grillet brød - citron

Fruit de mer 595

*Østers - rosé rejer - krabbeklo - jomfruhummer
- knivmuslinger - aioli - grillet brød*

Moules 155/195

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

Lakse tatar 195

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

Pil selv rejer 180

Rosé rejer - aioli - grillet brød

Fjordrejer / dagspris

*Fjordrejer - citron mayonnaise
- grønne asparges crudité - tomat - grillet toast*

Dampede hvide asparges 165

*Hvide asparges - Hollandaise
Tilkøb fjordrejer / dagspris*

Grillet grønne asparges 150

Grønne asparges - sauce verte - parmesan - persille

Meunierestegt frølår 180

Frølår - hvidløg - persille - urteolie - tomat - grillet citron

Burrata 185

*Burrata - hasselnødder - rugbrøds crumble
- sauce verte - grillet brød*

Pocheret æg med ørredrogn 155

*Pocheret æg - ørredrogn - Beurre Blanc
- kartoffel rösti - purløg*

Svampetoast 145

*Portobello svampe - bøgehatte - fløde
- persille - grillet brød*

Escargots 140

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

Chèvre chaud 155

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

Rørt tatar 155/185

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

Charcuterie 165

Små delikatesser

STARTERS**Oysters €6.50**

Fine de Claire - rosé vinaigrette

Langoustines / price of the day

Langoustines - aioli - grilled bread - lemon

Fruit de mer €85

*Oysters - rosé shrimps - crab claw - langoustines -
razor clam - aioli - grilled bread*

Moules €22/27.75

*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*

Shrimps in the shell €25.50

Rosé shrimps - aioli - grilled bread

Fjord shrimps / price of the day

*Fjord shrimps - lemon mayonnaise -
green asparagus crudité - tomato - grilled bread*

Steamed white asparagus €23.50

*White asparagus - Hollandaise
Add on fjord shrimps / price of the day*

Grilled green asparagus €21.50

Green asparagus - sauce verte - parmesan - parsley

Meuniere fried frogsleg €25.75

Frogsleg - garlic - parsley - herb oil - tomato - grilled lemon

Burrata €26.50

*Burrata - hazelnuts - ryebread crumble -
sauce verte - grilled bread*

Poached egg with trout roe €22

*Poached egg - trout roe -
Beurre Blanc - potato rösti*

Mushroom toast €20.75

*Portobello mushroom - brown beech mushroom -
cream - parsley - grilled 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 €22/26.50

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

Charcuterie €23.50

Small delicacies



HOVEDRETTER

Sprød blomkål 180

Blomkål - hasselnødder - kartoffelmos
- brunet smørsauce - persille

Meunierestegt rødspætte 285

Hel rødspætte - kapers - grillet citron
- persille - smørsauce - kartofler

Bagt pighvar 320

Pighvar - haricots verts - fennikel - saltede græskarkerner
- jomfruhummersauce - kartofler

Stegt havkat 295

Havkat - grønne asparages - hvide asparages
- ørredrogn - kartoffel rösti - fiskefumet

Steak frites 355

Rib eye - 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 vanille

Mille Feuille 135

Vanilje crème - bær - flormelis - butterdej

Crêpes suzette 125

Flamberede pandekager - mandler
- Grand Marnier - vaniljeis

Æbletærte 130

Kold æbletærte - vanilje crème - chokolade

Ost pr. stk. 40/3 stk. 110

Sprødt - sødt

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

MAINS

Crispy cauliflower €25.75

Cauliflower - hazelnuts - mashed potatoes -
brown buttersauce - parsley

Meuniere fried plaice €40.75

Whole plaice - capers - grilled lemon -
parsley - butter sauce - potatoes

Baked turbot €45.75

Turbot - haricots verts - salted pumpkin seed -
langoustines sauce - potatoes

Pan-fried sea wolf €42

Sea wolf - green asparagus - white asparagus -
trout roe - potato rösti - fish fumet

Steak frites €50.75

Rib eye - 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

Mille Feuille €19.25

Vanilla cream - berries - powdered sugar - puff pastry

Crêpes suzette €17.75

Flambéed pancakes - almonds -
Grand Marnier - vanilla ice cream

Apple pie €18.50

Cold apple pie - vanilla cream - chocolate

Cheese apiece €5.75/3 pcs. €15.75

Crisp - sweet

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