

## 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*

## 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*

#### FRUIT DE MER / DAGSPRIS

Østers Fines de Claire – stenbiderrogn – rosé rejer – jomfruhummer –  
blåmuslinger – citron mayonnaise – creme fraiche – rødløg – grillet brød  
Tilkøb af Caviar 30 gram / 495  
*Oysters Fines de Claire – lumpfish roe – rosé shrimps –  
langoustines – blue-lipped mussels – lemon mayonnaise –  
sour cream – red onions – grilled bread / price of the day  
Add on of caviar 30 grams*

#### LAKSETATAR 165

Laks – agurk – syrnet fløde – dild olie –  
syltede sennepsfrø – dild – grillet brød  
*Salmon tartare – cucumber – soured cream –  
dill oil – pickled mustard seeds – dill – grilled bread*

#### RØGET LAKS 170

Laks – dampede grønne asparges – rygeost creme – dild  
*Smoked salmon – steamed green asparagus – smoked cream cheese – dill*

#### GRILLET BLÆKSPRUTTE 155

Blæksprutte – hvidløg – friteret estragon – honning –  
ramsløg – chili – Beurre Blanc – sprød kartoffel røsti  
*Grilled octopus – garlic – fried tarragon – honey –  
ramson – chili – Beurre Blanc – crispy potato rösti*

#### PIL-SELV-REJER 160

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

#### DAMPEDE HVIDE ASPARGES 185

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

#### CARPACCIO 165

Okseinderlår – rucola – parmesan – kapersbær – citron skal  
*Topside beef – rucola – parmesan – capers berries – lemon zest*

#### ESCARGOTS 140

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

#### CHÈVRE CHAUD 155

Gratineret gedeost – brød – salat – blåbær –  
syltede rabarber – rødløg – ristede valnødder – vinaigrette  
*Goat's cheese au gratin – bread – salad –  
blueberries – pickled rhubarb – red onions – vinaigrette*

#### CHARCUTERIE 165

Små delikatesser  
*Small delicacies*

## KLASSIKERE

### CLASSICS

#### SPRØDSTEGT RØDSPÆTTEFILET 170

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

#### REJER OG SMILENDE ÆG 165

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

#### OMELET 145

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

#### 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 – hvidløgs croutoner  
*Caesar salad – chicken – parmesan cheese –  
salad – Ventrèche bacon – garlic croutons*

#### CROQUE MONSIEUR 150

Skinke – mornay sauce – Vesterhavsost – 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 355

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 – Piccalilly – horseradish – egg yolk*

#### MEUNIÈRE-STEGT RØDSPÆTTE / DAGSPRIS

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

## 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*

#### LUN RABARBERTÆRTE 110

Rabarber – vanilje – mørdejsbund –  
rabarber sorbet  
*Warm rhubarb – vanilla –  
shortcrust pastry – rhubarb sorbet*

#### CITRON TÆRTE 110

Lemon curd – marengs – mørdejsbund  
*Lemon pie – lemon curd –  
meringue – short crust pastry*

#### PAVLOVA 95

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

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

Sprødt – sødt  
*Cheese – crisp – sweet*