

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*

LYNSTEGT TUN 155
Tun – avocado creme – ristet sesam –
agurk – oliven olie – brød crouton
*Flash fried tuna – avocado cream – roasted sesame –
cucumber – olive oil – bread croutons*

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*

KANTAREL TOAST 195
Kantareller – fløde – hvidløg – skalotteløg –
parmesan – grillet focaccia – timian
*Chantarelle toast – cream – garlic – shallots –
parmesan – grilled focaccia – thyme*

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 – figner –
ristede valnødder – vinaigrette – balsamico glaze
*Goat's cheese au gratin – bread – salad –
figs – vinaigrette – balsamic glaze*

CHARCUTERIE 165
Små delikatesser
Small delicacies

HOVEDRETTER
MAINS

SMØRSTEGT BLOMKÅL 185
Blomkål – kartoffelpurée – hasselnødder – trøffelolie
Butter-fried cauliflower – potato purée – hazelnuts – truffle oil

MEUNIERE-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*

STEGT PIGHVAR 325
Pighvar – karrotter – forårsløg – sauce blanquette – kartofler
Pan-fried turbot – baby carrots – spring onions – sauce blanquette – potatoes

OVNSTEGT-KYLLING 495
Kylling – porre – Ærter á la Francaise – kartofler – kylling sauce
Til 2 personer
*Oven-baked chicken – leeks –
Petit pois à la Française – potatoes – chicken sauce
For 2 people*

GRIS PÅ BEN 325
Grillet gris – broccolini – grillet citron – friteret salvie –
salvie-citron sauce – kartofler
*Pork on the bone – Grilled pork – broccolini – 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

RØD GRØD MED FLØDE 95
Jordbær – rabarber – fløde
Strawberries – rhubarb – cream

HVID CHOKOLADEMOUSSE 110
Hvid chokolade – passionsfrugt gele – kiks
*White chocolate mousse –
white chocolate – passionfruit gel – biscuits*

KOLDSKÅLSIS 110
Koldskålsis – kiks af kammerjunker –
jordbær – mynte
*Buttermilk koldskål ice cream –
biscuits – strawberries – mint*

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

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

AFTEN
– DINNER –