

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*

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 – 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*

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

KLASSIKERE
CLASSICS

SPRØDSTEGT RØDSPÆTTEFILET 165
Rødspættefilet – rejer – mayonnaise – citron – grillet rugbrød
*Fried filet of plaice – shrimps –
mayonnaise – lemon – grilled rye bread*

DANSK KARTOFFEL PÅ RUGBRØD 135
Danske kartofler – bacon – mayonnaise – radiser – urter
Danish potatoes on rye bread – bacon – mayonnaise – radishes – herbs

OMELET 145
Æg – Vesterhavsost – 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 – 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 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

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