

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*

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*

FRUIT DE MER / DAGSPRIS

Østers Fines de Claire – krabbekløer – rosé rejer –
jomfruhummer – blåmuslinger – citron mayonnaise – grillet brød
Tilkøb af Caviar 30 gram / 495
*Oysters Fines de Claire – crab claws – rosé shrimps – langoustines –
blue-lipped mussels – lemon mayonnaise / 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*

PIL-SELV-REJER 160

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

GRILLET LYNSTEGT TUN 165

Tun – citron – fennikel crudités – olivenolie –
appelsinsaft – saltede mandler
*Grilled flash-fried tuna – tuna – lemon – crudités of fennel –
olive oil – orange juice – salted almonds*

CARPACCIO 165

Okseinderlår – rucola – parmesan – kapersbær – citronskal
Topside beef – rucola – parmesan – capers berries – lemon zest

KANTAREL TOAST 170

Stegte kantareller – fløde – hvidløg – skalotteløg –
timian – hvidvin – parmesan – grillet focaccia
*Chantarelles toast – pan-fried chantarelles – cream – garlic –
shallots – thyme – white wine – parmesan – grilled focaccia*

ESCARGOTS 140

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

CHÈVRE CHAUD 155

Gratineret gedeost – brød – salat – figner –
rødløg – ristede valnødder – vinaigrette
*Goat's cheese au gratin – bread – salad –
figs – red onions – vinaigrette*

CHARCUTERIE 165

Små delikatesser
Small delicacies

HOVEDRETTER

MAINS

GRILLET SPIDSKÅL 175

Spidskål – brunet smør – ristede valnødder – æble – Gruyère
*Grilled pointed cabbage – brown butter sauce –
roasted walnuts – apple – Gruyère*

MEUNIÈRE-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 HAVKAT 285

Havkat – ærter á la Française – hjertesalat – ærter –
perleløg – bacon – Sauce Blanquette – kartofler
*Pan-fried sea-wolf - Petits pois à la française – salade –
pees – pearl onions – bacon – Sauce Blanquette – potatoes*

OVNSTEGT KYLLING 525

Kylling – karotter – kantareller – majs – kartofler – kyllingesauce
Til 2 personer
*Oven-roasted chicken – carrots – chantarelles –
corn – potatoes – chicken sauce
For 2 people*

GRILLET GRIS PÅ BEN 345

Tomahawk grisekotelet – Chimichurri –
stegte kantareller – stegte kartofler – citron
*Tomahawk porc chop – Chimichurri –
Pan-fried chantarelles – pan-fried potatoes – lemon*

STEAK FRITES 355

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 60

Fløde – fransk polynesiske vanilje
Cream – French Polynesian vanilla

JORDBÆR MED FLØDE 60

Jordbær – fløde – mynte sukker – marengs
*Strawberries with cream – strawberries –
cream – mint sugar – meringue*

CITRON TÆRTE 60

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

PAVLOVA 60

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

OST PR. STK. 40 / 3 STK. 110

Sprødt – sødt
Cheese – crisp – sweet