

ØSTERS & CAVIAR / OYSTERS & CAVIAR

ØSTERS 45

Fine de Claire – vinaigrette

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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 – 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

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

KARTOFFELMAD 150

Kartoffel – løvstikke mayonnaise – bacon –

syltede rødløg – ristede løg – grillet rugbrød

Potatoes on rye-bread – potatoes – lovage mayonnaise –

bacon – picked red onion – fried onion – grilled rye-bread

RAVAGE HØNSESALAT 165

Hønsesalat – bacon – sennep – friteret estragon –

æbler – grillet rugbrød – urter

Ravage chicken salad – chicken salad – bacon – mustard –

fried sage – apples – grilled rye bread – herbs

OMELET 145

Æg – Vesterhavssost – 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 – Vesterhavssost – sprød salat

Ham – mornay sauce – Vesterhavs-cheese – crispy salad

CLASSIC CLUB SANDWICH 175

Kylling – bacon – tomat – syltet agurk –

syltet rødløg – friter – 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 – friter

Fried chicken – salad – cornichons – chili mayonnaise –

mayonnaise – brioche – chunky chips

STEAK FRITES 355

Ribeye – bagt skalotteløg – friter – béarnaise

Steak frites – Rib eye – baked shallots – chunky chips – béarnaise

PARISERBØF 175

Pariserbøf – toast – kapers – rødbede –

rødløg – pickles – peberrød – 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 – friter – 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