

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

JOMFRUHUMMER / DAGSPRIS
Jomfruhummer – aioli – grillet brød – citron
Langoustines – aioli – grilled bread – lemon

MOULES 155 / 195
Blåmuslinger – gulerødder – bladselleri –
citron – hvidvin – fløde – hvidløg
*Blue-lipped mussels – carrots – celery –
lemon – white wine – cream – garlic*

RIMMET HELLEFLYNDER 165
Helleflynder – forårsløg – fennikel –
honning – citron – olivenolie
*Rimmed halibut – spring onions – fennel –
honey – lemon – olive oil*

STEGTE BRISLER 175
Brisler – kantareller – rødvins glace –
syltede perleløg – friteret rösti – rosenkål
*Pan-fried sweetbread – chanterelles – red wine glaze –
pickled pearl onions – fried rösti – Brussel sprouts*

RØGET LAKS 175
Røget laks – rygeost – radiser – ribs – blinis
*Smoked salmon – smoked cream cheese –
radish – currants – blinis*

HUMMER BISQUE 160
Krabbekød – fennikel – dild – dild olie – grillet brød
Lobster bisque – crab – fennel – dill – dill oil – grilled bread

MEUNIERESTEGT FRØLÅR 165
Frølår – hvidløg – persille – urteolie – tomat – grillet citron
*Meunier-fried frog legs – garlic – parsley –
herb oil – tomato – grilled lemon*

FRANSK LØGSUPPE 155
Løg – Dansk Vesterhavsost – brød
French onion soup – onions – Vesterhavs-cheese – bread

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 glace
*Goat's cheese au gratin – bread – salad –
figs – vinaigrette – balsamic glaze*

CHARCUTERIE 165
Små delikatesser
Small delicacies

HOVEDRETTER
MAINS

HONNING BAGTE JORDSKOKKER 175
Jordskokker – gedeost crème – chips af skorzonerrød –
saltede mandler – urteolie
*Honey baked Jerusalem artichokes – goat-cheese cream –
chips of scorzonera root – salted almonds – herb oil*

RAVAGE BOUILLABAISSE 265
Blåmuslinger – jomfruhummer – hjertemuslinger – sandart –
gulerødder – porre – kartofler – Rouille – grillet brød
*Blue-lipped mussels – langoustines – Zander –
carrots – leeks – potatoes – Rouille – grilled bread*

BAGT FILET AF DORADE 245
Dorade – citron – persille – Sauce verte –
jordskokker – selleri – rosenkål – kartofler
*Baked fillet of sea bream – lemon – parsley – Sauce verte –
Jerusalem artichokes – celeriac – Brussel sprouts – potatoes*

OVNSTEGT-KYLLING 495
Kylling – pastinak – rødbede – selleri –
syltede tyttebær– stegte kartofler – kylling sauce
Til 2 personer
*Oven-baked chicken – parsnip – beetroot – celeriac –
pickled cranberries – pan-fried potatoes – chicken sauce
For 2 people*

STEGT LAMMEKRONE 395
Lammekrone – urtecrust – rødebede purée –
majs – kartoffel fondant – friteret timian – rødvin sauce
*Lamb rack – herb crust – beetroot purée – corns –
potato fondant – fried thyme – red wine glaze*

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 110
Fløde – fransk polynesisisk vanilje
Cream – French Polynesian vanilla

PROFITEROLES 95
Profiteroles – vaniljeis – chokoladesauce
*Profiteroles – vanilla ice cream –
chocolate sauce*

CITRON TÆRTE 110
Lemoncurd – marengs – mørdejsbund
*Lemon pie – lemoncurd –
merinuge – short crust pastry*

CHOKOLADE FONDANT 110
Chokolade – vaniljeis – bærcoulis – friske bær
*Chocolate fondant – vanilla ice cream –
berry coulis – berries*

FRITERET CAMEMBERT 85
Camembert – solbær – grillet toast
Fried Camembert – black currant – grilled toast

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