

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

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

CHARCUTERIE 165
Små delikatesser
Small delicacies

KLASSIKERE
CLASSICS

SPRØDSTEGT RØDSPÆTTEFILET 165
Rødspættefilet – remoulade – citron – grillet rugbrød
Fried filet of plaice – Rémoulade – lemon – grilled rye bread

KREBSEHALESALAT 165
Krebsehaler – mayonnaise – citron –
sennep – rødløg – dild – grillet toast
*Crayfish tail salade – mayonnaise – lemon –
mustard – red onions – dill – grilled toast*

OMELET 145
Æg – Vesterhavsost – sprød salat
Tilvalg skinke 35
*Omelette – eggs – Vesterhavs-cheese – crispy salad
Add ham*

SALADE LYONNAISE 145
Pocheret æg – Ventrèche bacon –
croutoner – salat – vinaigrette – rødløg
*Poached egg - Ventrèche bacon – croutoner –
salade – vinaigrette – red onions*

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 355
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

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