

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

JOMFRUHAMMER / 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*

TATAR AF SANDART 175

Rimmet sandart – æble – granatæble –
peberrodscreme – syltede løg – croutoner
*Tartare of zander – rimmed zander – apples –
pomegranate – horseradish cream – pickled onion – croutons*

ANDERILLETTE 165

Anderillette – cornichoner – Dijon sennep –
syltede rødløg – grillet brød
*Duck rilette – cornichons – Dijon mustard –
pickled red onions – grilled bread*

GRAVAD LAKS 155

Laks – rævesauce – tomat – grillet brød
Gravlax – salmon – dill sauce – tomato – grilled bread

HUMMER BISQUE 160

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

VOL-AU-VENT 135

Kyllingefrikassé – butterdej – urter
Chicken fricassée - puff pastry - herbs

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 – pære –
ristede valnødder – vinaigrette – balsamico glaze
*Goat's cheese au gratin – bread – salad –
pear – vinaigrette – balsamic glaze*

CHARCUTERIE 165

Små delikatesser
Small delicacies

HOVEDRETTER
MAINS

LØGTÆRTE 135

Løg – æg – butterdej – creme fraiche – rosmarin
Onion pie – egg – puff pastry – sour cream – rosemary

BAGT TORSK 275

Torsk – stegt grønkål – brunet smørsauce –
saltede mandler – persille – kartofler
*Baked cod – pan-fried kale – brown butter sauce –
salted almonds – parsley – potatoes*

CONFIT DE CANARD 295

Confit de Canard – appelsinsauce – stegt grønkål –
brændt skalotteløg – tranebær – kartofler
*Confit de Canard – orange sauce – pan-fried kale –
burned shallots – cranberries – potatoes*

COQ AU VIN 245

Kylling – rødvin – svampe – karotter –
perleløg – bacon – kartoffelmos
*Chicken – red wine – mushroom – baby carrots –
pearl onions – bacon – mashed potatoes*

RIBBENSTEG 235

Ribbensteg – rødkål – agurkesalat – brun sovs – kartofler
*Roasted pork rib – red cabbage –
pickled cucumber salad – brown sauce – potatoes*

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 polynesiske vanilje
Cream – French Polynesian vanilla

CHOKOLADEMOUSSE 95

Chokolademousse – kiks – havtorn gele
Chocolate mousse – biscuits – sea buckthorn

PARIS-BREST 110

Hasselnød creme – vandbakkelse – mandler
Hazelnut cream – choux puffs – almonds

RIS A'LA MANDE 95

Mandler – vanilje – kirsebærsauce
Almonds – vanilla – cherry sauce

OST PR. STK. 40/3 STK. 110

Sprødt – sødt
Cheese – crisp – sweet