

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

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*

COQUILLES SAINT JACQUES 165

Gratineret kammusling – cremet hvidvinssauce – fløde –
champignoner – porre – løg – sennep – parmesan – persille
*Gratinated scallops – creamy white wine sauce – cream –
mushrooms – leeks – onions – mustard – parmesan – parsley*

JORDSKOKKE SUPPE 135

Pisket creme fraiche – jordskokke chips – urteolie – grillet brød
*Jerusalem artichoke soup – whipped sour cream –
Jerusalem artichoke chips – herb oil – grilled bread*

LAKSETATAR 165

Laks – avocado – citron – rødløg – frisée salat – grillet brød
*Salmon tartare – avocado – lemon –
red onions – frisée salad – grilled bread*

HUMMER BISQUE 160

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

VOL-AU-VENT 155

Brisler – gulerødder – østershatte – sauce – urter
Sweetbread – carrots – oyster mushrooms – sauce – 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

GRØNTSAGER EN PAPILOTTE 185

Jordskokker – gulerøder – pastinak –
rødbede – selleri – hvidvin – urtesmør
*Vegetables en papillote – Jerusalem artichokes – carrots –
parsnips – beetroot – celery – white wine – herb butter*

BAGT TORSK 275

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

GRILLET PERLEHØNE 255

Perlehøne – trøffel sauce – stegt grønkål –
pommes puré – karotter
*Grilled guinea fowl – truffle sauce –
fried kale – mashed potatoes – carrots*

COQ AU VIN 245

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

PAVLOVA 95

Appelsiner – marengs –
Crème Chantilly – hasselnød karamel
*Orange – meringue –
Crème Chantilly – hazelnuts caramel*

OST PR. STK. 40/3 STK. 110

Sprødt – sødt
Cheese – crisp – sweet

Information about the content of allergenic ingredients can be obtained from the restaurant’s staff

Information om indhold af allergene ingredienser kan fås ved henvendelse til restaurantens personale