

Caviar (10 g)

Blinis - syltede urter - double fraiche - purløg
379,-

Gillardeau-østers

Dild - grape
1 stk. 59,- / 3 stk. 149,- / 6 stk. 279,-

Smørrebrød

Sild - vadouvan - pocheret æg - æble
Fiskefilet - håndpillede rejer - citron - urt
Hønsesalat - kantareller - asparges - rosmarinbacon
1 stk. 89,- / 2 stk. 158,- / 3 stk. 189,-

Risotto

Svampe - parmesan - trøffel - timian
179,-

Gnocchi

Tomat - straciatella - gordal oliven - salsiccia - basilikum
179,-

Hummerravioli

Hummersauce - Piment d'Espelette
229,-

Sliders (2 stk.) & allumettes

And - æble - vadouvan - løg
Pighvar - palmekål - rødkitost - tyttebær
349,-

Beef Wellington

Allumettes - julesalat - rødvinssauce
Deleret - min. 2 kuverter - pris pr. person
379,-

Ost

Tomme de Savoie - Brillat Savarin - Drunken Dog - kvæde - nødder
149,-

Dessert

(1 servering - 2 retter)
Flødebolle m. mandarin
Amarena-kirsebær - mandler - kirsebær
99,-

ENGLISH VERSION



LUNCH

Served from 11.30am-3.00pm

Caviar (10 g)

Blinis - pickled herbs - double fraiche - chives
379,-

Gillardeau oysters

Dill - grapefruit
1 piece 59,- / 3 pieces 149,- / 6 pieces 279,-

Danish smørrebrød

Herring - vadouvan - poached egg - apple
Fish fillet - hand-peeled shrimp - lemon - herbs
Chicken salad - chanterelles - asparagus - rosemary bacon
1 piece 89,- / 2 pieces 158,- / 3 pieces 189,-

Risotto

Mushrooms - parmesan - truffle - thyme
179,-

Gnocchi

Tomato - stracciatella - Gordal olives - salsiccia - basil
179,-

Lobster ravioli

Lobster sauce - Piment d'Espelette
229,-

Sliders (2 pcs.) & allumettes

Duck - apple - vadouvan - onion
Turbot - kale - washed rind cheese - lingonberry
349,-

Beef Wellington

Allumettes - salad - red wine sauce
Sharing dish - min. 2 servings - price per person
379,-

Cheese

Tomme de Savoie - Brillat Savarin - Drunken Dog - quince - nuts
149,-

Dessert

(1 serving - 2 dishes)
Cream puff with mandarin
Amarena cherries - almonds - cherry
99,-