

## FROKOST

Serveres fra 11.30-15.00

### Oscietra Caviar

Blinis - double cream - syltede urter  
10g Caviar for 379,- / 30g Caviar for 579,-

### Gillardeau-østers

Citron - sherryvinaigrette - tabasco  
1 stk. 59,- / 3 stk. 149,- / 6 stk. 289,-

### Smørrebrød

Smilende æg - håndpillede rejer - 10g Oscietra Caviar - citronmayo - urt (+150,-)  
Stegte sild - æggeblommecreme - skalotteløg - kapers - dild  
Koldrøget laks - Hr. Bech rygeost - salt agurk - fennikel  
Kartoffel - purløg - rosmarinbacon - ristede løg - feldsalat  
Fiskefilet - håndpillede rejer - citronmayo - urt  
Smørristet rugbrød - rørt tatar - ramsløg - kartoffel - rå æggeblomme  
Hønsesalat - kantarel - hvid asparges - rosmarinbacon  
1 stk. 89,- / 2 stk. 159,- / 3 stk. 189,-

### Hummerravioli

Hummersauce - Piment d'Espelette - brioche  
229,-

### Burger

Brioche - hakkebøf af Grambogaard-okse - cheddar - Peated whisky  
- Noire de Crimée - endive - rødløg  
139,-

### Beef Wellington

Kejserhat - selleri - timian - flamberet pebersauce - grov kartoffelmos  
*Deleret - minimum 2 kuverter - pris pr. person*  
329,-

### Ost

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

### Affogato

Vanilje - espresso  
89,-

### Dessertbræt

(1 servering - 3 retter)  
Yuzu pie - marengs  
Flødebolle - rabarber  
Crème brûlée - kaffe  
149,-

**ENGLISH VERSION**



### Oscietra Caviar

Blinis - double cream- pickled herbs  
10g of Caviar for 379,- / 30g of Caviar for 579,-

### Gillardeu Oysters

Lemon - sherry vinaigrette - tabasco  
1 pc. 59,- / 3 pcs. 149,- / 6 pcs. 289,-

### Danish smørrebrød

Soft-boiled egg - hand-peeled shrimp - 10g Oscietra Caviar - lemon mayo - herb (+150,-)  
Fried herring - egg yolk cream - shallots - capers - dill  
Cold-smoked salmon - Hr. Bech smoked cheese - salted cucumber - fennel  
Potato - chives - rosemary bacon - crispy onions - lamb's lettuce  
Fish fillet - hand-peeled shrimp - lemon mayo - herb  
Butter-toasted rye bread - seasoned tartare - wild garlic - potato - raw egg yolk  
Chicken salad - chanterelle - white asparagus - rosemary bacon  
1 pc. 89,- / 2 pcs. 159,- / 3 pcs. 189,-

### Lobster ravioli

Lobster sauce - Piment d'Espelette - brioche  
229,-

### Burger

Brioche - beef patty from Grambogaard cattle - cheddar - peated whisky  
- noire de Crimée tomato - endive - red onion  
139,-

### Beef Wellington

King oyster mushroom - celeriac - thyme - flambéed pepper sauce  
- rustic mashed potatoes  
*Sharing dish - min. 2 servings - price per person*  
329,-

### Cheese

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

### Affogato

Vanilla - espresso  
89,-

### Dessert platter

(1 serving - 3 dishes)  
Yuzu pie - meringue  
Cream puff - rhubarb  
Crème brûlée - coffee  
149,-