

## Oscietra Caviar

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

## Østers

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

## Smørrebrød

Rugbrød - kartoffel - purløg - bacon rygeost  
Rugbrød - æg - håndpillede rejer - citronmayo - Oscietra Caviar (+150,-)  
Rugbrød - sild - vadouvan - pocheret æg - æble  
Rugbrød - sprød fiskefilet - rejer - citronmayo - urt  
Rugbrød - hønsesalat - kantareller - asparges - rosmarinbacon  
Smørristet rugbrød - rørt tatar - estragon - kartoffel - æggeblomme  
Rugbrød - roastbeef - pickles - peberrod - sprøde løg  
1 stk. 89,- / 2 stk. 158,- / 3 stk. 189,-

## Burger

Brioche - hakkebøf af Grambogaard-okse - cheddar - Peated whisky  
- Noire de Crimée - endive - rødløg  
185,-

## Hummerravioli

Hummersauce - Piment d'Espelette - brioche  
229,-

## Beef Wellington

Jordskok - tyttebær - rosmarin - grov kartoffelmos  
*Deleret - minimum 2 kuverter - pris pr. person*  
328,-

## Ost

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

## Dessert

(1 servering - 3 retter)  
Cannelé  
Flødebolle m. whiskykaramel  
Baked Alaska  
149,-

**ENGLISH VERSION**



## Oscietra Caviar

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

## Oysters

Lemon - sherry vinaigrette - Tabasco  
1 piece 59,- / 3 pieces 149,- / 6 pieces 289,-

## Danish smørrebrød

Rye bread - potato - chives - bacon - smoked cheese  
Rye bread - egg - hand-peeled shrimp - lemon mayo - Oscietra Caviar (+150,-)  
Rye bread - herring - vadouvan - poached egg - apple  
Rye bread - crispy fish fillet - shrimp - lemon mayo - herbs  
Rye bread - chicken salad - chanterelles - asparagus - rosemary bacon  
Butter-toasted rye bread - seasoned tartare - tarragon - potato - egg yolk  
Rye bread - roast beef - pickles - horseradish - crispy onions  
1 piece 89,- / 2 pieces 158,- / 3 pieces 189,-

## Burger

Brioche - beef patty from Grambogaard cattle - cheddar - peated whisky  
- noire de Crimée tomato - endive - red onion  
185,-

## Lobster ravioli

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

## Beef Wellington

Jerusalem artichoke - lingonberries - rosemary - rustic mashed potatoes  
*Sharing dish - min. 2 servings - price per person*  
328,-

## Cheese

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

## Dessert

*(1 serving - 3 dishes)*

Cannelé  
Cream puff w. whisky caramel  
Baked Alaska  
149,-