

Hors d'Oeuvres

Oysters & Caviar

Oysters au Naturel – 3 or 6 120 | 240
with shallot vinaigrette
and Tabasco

Variation of 4 Oysters 175
Naturel | Spicy Passion Fruit | Pickled
Apple | Deep-Fried with Tartar Sauce

Caviar Prunier 525
30g caviar served with mini blinis,
shallots, crème fraîche and chives

Snacks

Salted anchovy fillets 85
on toasted bread with tomato salsa

Spanish Ibérico ham 85
on toasted bread with Manchego

Arancini 85
Deep fried risotto with Havgus
and truffle mayonnaise

Snack Board – Perfect for sharing 195
5 varieties of charcuterie,
olives and bread.

DINNER MENU

Vejele Ådal trout

Lightly cured trout
with lemon, tomato, seaweed
and olive oil

Coq au riesling

with pancetta, mushrooms, pearl onions,
celery and cream

Appetiit's apple cake

apple compote, Calvados, caramelized macaron
crumble, crème anglaise

3 courses 450

Wine menu 245

(one glass per course) incl. water

Entrées

Gratinated langoustines with garlic butter and parsley	210
Lightly Vejle Ådal cured trout with lemon, tomato, seaweed and olive oil	145
Risotto  with mushrooms, Havgus and freshly grated truffle	220
Moules Marinières steamed in white wine and cream with shallots, lemon, garlic, fennel, chervil and parsley	190
Danish beef tartare with egg yolk, piment, lingonberries, mustard mayonnaise, tarragon and crispy potato add truffle 85	195
Beef carpaccio with pickled pumpkin, pumpkin seeds, frisée, pepper mayo and Havgus cheese	165
Baked celeriac  with apple, hazelnuts, Vesterhavscheese and browned butter	135
Escargots à la Bourguignonne 6 or 12 snails gratinated in butter with garlic and parsley	120 190

Garnitures

French fries with aioli	50
Truffle fries with truffle mayonnaise and Havgus	145
Béarnaise	55

Plats Principaux

Meunière fried flatfish with lingonberries, capers, butter sauce and new Danish potatoes	350
Steak frites ribeye with béarnaise, salad and French fries	375
Coq au riesling with pancetta, mushrooms, pearl onions, celery and cream	255
Caesar salad with crispy chicken, Caesar dressing, crisp lettuce, pickled red onions, croutons and Havgus	195
Ravioli with ricotta langoustine, tomato, browned butter and sage	255

Desserts & Fromages

Chocolate mousse with salted nuts, gooseberries and crisp caramel tuile	90
Appetiit's apple cake Apple compote, Calvados, caramelised almond macaroon crumble, crème anglaise	90
Crème brûlée vanilla custard with crisp caramel	90
Cheese plate with 3 or 5 cheeses, chutney and crispbread	140 195

See our daily board...