

Hors d'Oeuvres



Seafood platter

Oysters | Pink shrimps
Garlic gratinated langoustine
Homemade bread, aioli, chili oil, Tabasco,
shallot vinaigrette and lemon

375

Seafood plateau

Oysters
Garlic gratinated langoustine
Pink shrimps | Crab claws
White wine steamed mussels
Cured scallops
Homemade bread, aioli, chili oil, Tabasco,
shallot vinaigrette and lemon

600 per. pers. / min. 2 pers.

Selection of 4 oysters 175
Naturel | Spicy passion
Strawberry, lime & black pepper
Fried with sauce tartare

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

Salted anchovy fillets 85
on toasted bread with tomato salsa

Spanish Iberian ham 85
on toasted bread with Manchego cheese

Crispy croquettes 85
with braised beef, potato and truffle mayo

DINNER MENU

Citrus cured salmon
with caper mayo, pickled fennel,
crisp salads and croutons



Roasted chicken from Gråsten
with peas, onions, pointed cabbage, asparagus,
sauce suprême and new Danish potatoes

Mille - feuille
with white chocolate,
strawberries and lemon curd.



3 courses 450

Wine menu 245
(one glass per course) including water.

Entrées

Gratinated langoustines with garlic butter and parsley	210
Steamed white asparagus with smoked hand-peeled shrimp and hollandaise sauce	165
Citrus cured salmon with caper mayo, pickled fennel, crisp salad and croutons	145
Risotto  with peas, pesto and Havgus add truffle +85	145
Tomato salad  with burrata, basil and olive oil	135
Beef tartare with truffle, egg yolk, chives, tarragon and cornichons add truffle +85	195
Carpaccio with pickled wild garlic, frisée, croutons, pepper mayo and Havgus cheese.	165
Escargots à la Bourguignonne 6 or 12 snails gratinated in butter with garlic and parsley	120 190

Garnitures

Green salad  with mustard vinaigrette – small or large	40 65
Tomato salad  with basil and olive oil	60
French fries with aioli	50
Truffle Fries with truffle mayo and Havgus	145
Béarnaise	55

Plats Principaux

Moules frites white wine steamed mussels with French fries	210
Meunière fried flatfish with lingonberries, capers, butter sauce and new Danish potatoes	350
Steak frites ribeye with sauce béarnaise, salad and French fries	375
Fried chicken from Gråsten with peas, onions, pointed cabbage, asparagus, sauce suprême and new Danish potatoes	245
Caesar salad with crispy chicken, Caesar dressing, crisp lettuce, pickled red onions, croutons and Havgus	195

Desserts & Fromages

Mille feuille with white chocolate, strawberries and lemon curd	90
Grilled Peach Melba with vanilla ice cream and raspberries	90
Crème brûlée vanilla custard with crispy caramel	90
Cheese plate with 3 or 5 cheeses, chutney and crispbread.	140 195

See our specials board