

Appetiit

DINNER MENU

SNACKS

Charcuterie with olives and toasted bread | 130 • Croquette with braised beef 3 pieces. with mushroom mayo | 75
Salted almonds and marinated olives | 50

SALADS

Caesar Salad with pickled red onion, Caesar dressing, croutons and Havgus cheese | 140
Crispy salad with pear, figs, cabbage, walnuts, Danish "friskost" and vinaigrette | 140
Steak salad with ribeye, salad, baked vegetables and mushroom crem | 200

Addons: Grated truffle | 85 • Crispy chicken | 65 • French fries | 40 • Truffle fries med Havgus cheese | 100 • Ribeye slices | 100

*Weekendmenu – every Friday & Saturday
2 course 325 | 3 courses 395*

OUR FAVOURITES

Risotto with mushroom and grated Havgus cheese | 135
Ravioli with ricotta, fried scallops and browned butter | 220
Moules marinières of Danish blue mussels | 150
Fish from Westcoast of Denmark with Jerusalem artichokes, chives vin blanc and asparagus potatoes | 250
Steak Tartare with mustard seeds, egg yolk, gherkins and tarragon creme 155 | 195
Classic French terrine of foie gras on toasted brioche with date creme and pickled apricots | 170
Dry aged burger with red onion compote, salad, mushroom creme, cheese and French fries | 200
Lentil burger with red onion compote, salad, eggplant creme and French fries | 175
Red wine braised pork cheeks with baked root vegetables, mashed potatoes and pearl onions | 250
Steak of ribeye with French fries and sauce bearnaise | 325

OST & SØDT

Cheeses with sweet & crisp | 130
Raspberry sorbet with burnt meringue | 85
Chocolate brownie with vanilla ice cream | 85

BON "APPETIT"