Hors d´Oeuvres

Oysters & Caviar

Oysters au Naturel – 3 or 6 with shallot vinaigrette and Tabasco	120 | 240
Variation of 4 Oysters Naturel | Spicy Passion Fruit | Pickled Apple | Deep-Fried with Tartar Sauce	175
Caviar Prunier 30g caviar served with mini blinis, shallots, crème fraîche and chives	525

Snacks

Salted anchovy fillets on toasted bread with tomato salsa	85
Spanish Ibérico ham on toasted bread with Manchego	85
Arancini Deep fried risotto with Havgus and truffle mayonnaise	85
Snack Board – Perfect for sharing 5 varieties of charcuterie, olives and bread.	195
Escargots à la Bourguignonne 6 or 12 snails gratinated in butter with garlic and parsley	120 | 190

DINNERMENU



Cured Salmon with Orange and Fennel
Mustard mayonnaise, orange, fennel and crispy rye bread

Pan-Fried Brined Duck Breast
Sauce Bigarade, cabbage, roasted root vegetables and beetroot

Ris a la mande
With cherry sauce and toasted almonds

3-Course Menu 450

Wine Pairing 245

One glass per course, including water

In case of allergies, please inform your waiter – all prices are in DKK. | Can be made vegetarian

Entrées

Gratinated Scallops 210
With white wine sauce,
Vesterhavsost cheese and cauliflower

Salmon with Orange and Fennel 145
with tartar sauce, crisp lettuce
and toasted rye bread

Risotto 220
with mushrooms, Havgus and
freshly grated truffle | add truffle 85

Moules Mariniéres 190
steamed in white wine and cream with
shallots, lemon, garlic, fennel,
chervil and parsley

Danish beef tartare 195
with egg yolk, piment, lingonberries,
mustard mayonnaise, tarragon
and crispy potato | add truffle 85

Cured Veal 165
With figs, Piment d'Espelette mayonnaise,
crispy beetroot and radicchio

Baked celeriac 135
with apple, hazelnuts, Vesterhavscheese
and browned butter

Garnitures

French fries 50
with aioli

Truffle fries 145
with truffle mayonnaise and Havgus

Béarnaise 55

Plats Principaux

Pan-Fried Cod 285
With cannellini bean cassoulet, fennel,
mussels, crispy pangrattato and
mussel fumet

Steak frites 375
ribeye with béarnaise,
salad and French fries

Pan-Fried Brined Duck Breast 285
Sauce Bigarade, cabbage,
roasted root vegetables and beetroot

Caesar salad 195
with crispy chicken, Caesar dressing,
crisp lettuce, pickled red onions,
croutons and Havgus

Ravioli with ricotta 240
langoustine, tomato,
browned butter and sage

Boeuf Bourguignon 265
Slow-braised beef brisket with mashed
potatoes, mushrooms, carrots and
pearl onions

Desserts & Fromages

Savarin with Nougat Crémeux 90
orange, Grand Marnier and hazelnuts

Risalamande 90
With warm cherry sauce
and toasted almonds

Crème brûlée 90
vanilla custard with crisp caramel

Cheese plate 140 | 195
with 3 or 5 cheeses,
chutney and crispbread