

Oysters & caviar

Wadden Sea oysters natural - with red onion vinaigrette, lemon, and Tabasco - 3 pcs. 120 DKK | 6 pcs. 220 DKK

Wadden Sea oysters à la Salcedo - 4 variations | 190 DKK

Caviar Rossini Gold with blinis, shallots, crème fraîche, and chives
30 gr. 490 DKK - 50 gr. 690 DKK

Classics

White wine-steamed blue mussels | 170 DKK

Caesar salad with crispy chicken - pickled red onions, Caesar dressing, Havgus cheese, and croutons | 210 DKK

Classic French foie gras terrine - chutney, radicchio, and warm brioche | 240 DKK

Escargots à la Bourguignonne - snails gratinated in butter with garlic and parsley | 240 DKK

Hand-chopped beef tartare - horseradish, pickled mushrooms, tarragon mayo, and crunch | 140 DKK

Dry-aged beef burger - salsa, bacon, spicy mayo, cheddar, and French fries | 230 DKK

Ribeye - béarnaise sauce, vegetables, and French fries | 340 DKK

Little favorites

Vol-au-vent - shellfish fricassée and sautéed langoustines | 210 DKK

North Sea soup - blue mussels and North Sea fish | 170 DKK

Seared scallops - Jerusalem artichoke, bacon, and vin blanc sauce | 140 DKK

Turbot pan-fried on bread - blanquette sauce, caviar, and chives | 270 DKK

Beef carpaccio à la Salcedo - mushrooms, truffle, salsa, and North Sea cheese | 190 DKK

Bigger favorites

 Tomato ravioli - truffle ricotta, mushrooms, and browned butter sauce | 220 DKK

Meunière-style pan-fried sole - browned butter, capers, lingonberries, and grilled lemon | 290 DKK

Braised Hopballe Mølle chicken - Riesling sauce, mushrooms, pancetta, and onions | 270 DKK

Pork chop "Duroc" Tomahawk from Ladegaard - apples, onions, and sherry sauce | 270 DKK

Beef tenderloin - bordelaise sauce, truffle, sautéed mushrooms | 420 DKK

Add-on - pan-seared foie gras | 140 DKK

Cheese & sweets

Selection of cheeses - warm honey, sweet preserves, and crispbread
3 pcs. 150 DKK, 5 pcs. 220 DKK, 7 pcs. 280 DKK

Classic Crème Brûlée | 100 DKK

Berries with caramel ice cream and torched meringue | 100 DKK

Catherine's temptations with coffee | 60 DKK

