

## 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

Crispy croquettes 85  
with braised beef, potato and truffle mayo

## LUNCH MENU

**White asparagus**  
with smoked hand-peeled shrimp  
and hollandaise sauce



**Roasted chicken from Gråsten**  
on risotto with pesto,  
peas and Havgus

2 courses 350

## Carte du déjeuner

|   |     |
|---|-----|
| Caesar salad  | 195 |
| with crispy chicken, Caesar dressing, crisp lettuce, pickled red onions, croutons and Havgus                            |     |
| Tomato salad  | 130 |
| with burrata, basil and olive oil   |     |
| Crispy North Sea fish   | 150 |
| with sauce tartare, crisp salad and toasted rye bread   |     |
| Steamed white asparagus   | 165 |
| with smoked hand-peeled shrimp and hollandaise sauce  |     |
| Risotto                                | 145 |
| with peas, pesto and Havgus<br>add truffle +85  |     |
| Moules frites   | 210 |
| white wine steamed mussels with French fries  |     |
| Meunière fried flatfish   | 350 |
| with lingonberries, capers, butter sauce and new Danish potatoes  |     |
| Beef tartare  | 185 |
| with truffle, egg yolk, chives, tarragon and cornichons   add truffle +85   |     |
| Croque-madame   | 120 |
| gratinated toast with ham, cheese, dijon bechamel, fried egg and salad.   |     |
| "Pariserbøf"  | 220 |
| patty fried minced beef on bread, served with capers, pickles, beetroot, shallots, horseradish, cress, and raw egg yolk |     |
| Cheeseburger  | 220 |
| with dry-aged beef patty, onion compote, bacon, spicy mayo, cheddar and French fries                                    |     |
| Steak frites  | 375 |
| ribeye with béarnaise sauce, salad and French fries.  |     |

## Garniture

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

## Desserts & Fromages

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

[See our specials board](#)