

LUNCH

Appetiit menu

DINNER TIME

Cured salmon with dill mayonnaise, mustard seeds, frisée, capers, and cucumber
Confit and brined duck breast with beetroot, kale, and sauce à l'orange
Risalamande with roasted almonds and cherry sauce

Price 450

Oysters & Caviar

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

Wadden Sea oysters à la Salcedo - 4 variations 190

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

Snacks

Prosciutto di Parma with tomato pesto 110

Beef croquettes with truffle mayo (4 stk.) 90

Charcuterie and cheeses with bread and accompaniments 190

Sides

Sourdough bread with extra virgin olive oil and herb butter 35

Green salad tossed in a classic mustard vinaigrette 55

Truffle fries with Havgus cheese and shaved truffle 150

French fries with aioli 60

Béarnaise sauce 50





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Little favorites


- Warm fried herring with onion compote, dijon mayonnaise, and grated dried egg yolk 120
- Crispy fish on toasted rye bread with tartar sauce, caperberries, and lemon 140
- Shrimp on toasted brioche with salad and a crispy egg 140
- Cured salmon on brioche with salad, dill mayo, mustard seeds, and crispy capers 140
- Vol-au-vent filled with creamy mushrooms, celeriac, and sautéed sweetbreads 190 | extra truffle 85
- Croque Madame with ham, cheese, béchamel, mustard, and a fried egg 130
- APPETIT's country-style terrine with pickled, sweet, and crunchy 160
- Steak tartare – horseradish, pickled mushrooms, tarragon mayo, and crisp 190 | extra truffle 85
- Escargots à la Bourguignonne - snails gratinated in butter with garlic and parsley
6 pcs. 140 12 pcs. 240

Main favorites

- Ravioli with roasted cabbage, ricotta, lemon velouté and pan-seared scallops 260
 Vegetarian option 210 | extra truffle 85
- Mussels steamed in white wine with fennel, lemon and cream 180
- Whole roasted North sea fish, with browned butter, capers, lingonberries, and grilled lemon 310
- "Pariserbøf" with capers, pickles, beetroot, shallots, horseradish, egg yolk, and cress 230
- Dry aged beef burger - salsa, bacon, spicy mayonnaise, cheddar, and French fries 230
- Caesar salad with crispy chicken - pickled red onions, Caesar dressing, Havgus cheese, and croutons 210
 Vegetarian option 170

Cheese & dessert

- Cheese platter – served with warm honey, sweet, and crisp
3 pcs. 150, 5 pcs. 220, 7 pcs. 280
- Ris a la mande | Traditional Danish rice pudding with roasted almonds and cherry sauce 90
- Chocolate tart with caramel crèmeux, plums, and walnuts 110
- Mini profiteroles with vanilla ice cream and chocolate sauce 80

 In case of allergies, please inform your server – all prices are in DKK. | Vegetarian 