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

LUNCH MENU



Cured Salmon with Orange and Fennel

Mustard mayonnaise, orange, fennel and crispy rye bread

Ricotta Ravioli

Pork cheeks, cider velouté, apples and kale

2 retter 350

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

Carte du déjeuner

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

Crispy North sea fish 150
with tartar sauce, crisp lettuce and toasted rye bread

Salmon with Orange and Fennel 145
Mustard mayonnaise, orange, fennel and crispy rye bread

Pan-Fried Herring 135
With red onion compote, egg, cress and toasted rye bread

Risotto 140
With roasted Jerusalem artichokes, Havgus cheese, Jerusalem artichoke crisps and pickled Jerusalem artichokes.
| extra truffle 85

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

Danish beef tartare 185
with egg yolk, piment, lingonberries, mustard mayonnaise, tarragon and crispy potato
| add truffle 85

Chicken Liver Parfait 145
With port wine jelly, sherry mustard, cornichons and plum compote

Croque-madame 120
gratinated toast with ham, cheese, béchamel, mustard, fried egg and salad

Pariserbøf 220
pan-fried beef on bread with beetroot, horseradish, capers, pickles, cress and raw egg yolk

Cheeseburger 220
with dry-aged beef patty, onion compote, bacon, spicy mayonnaise, cheddar and French fries

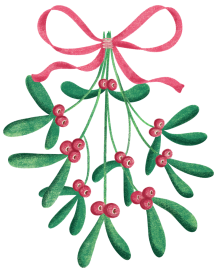
Ricotta Ravioli 240
Pork cheeks, cider velouté, apples and kale

Garniture

French fries 50
with aioli

Truffle fries 145
with truffle mayonnaise and Havgus

Béarnaise 55



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