
ENTRÉE

FORRETTETTER - STARTERS

HOMARD - 1/2 OU 1/1 HUMMER NATUREL MED CITRON, MAYONNAISE & RISTET TOAST	DAGSPRIS/ TODAY'S PRICE	HOMARD - 1/2 OU 1/1 LOBSTER NATUREL WITH LEMON, MAYONNAISE & TOAST
SOUPE DE POISSON - ENTRÉE / PRINCIPAL CREMET FISKESUPPE MED LAKS, SKALDYR, FRISKE URTER & SAFRAN	119/219	SOUPE DE POISSON - ENTRÉE / PRINCIPAL A CREAMY SOUP MADE WITH SALMON, SHELLFISH, FRESH HERBS & SAFFRON
MOULES MARINERIES - ENTRÉE / PRINCIPAL SERVERES MED HVIDLØG & PERSILLE I HVIDVINS-FLØDESAUCE	139/219	MOULES MARINERIES - ENTRÉE / PRINCIPAL SERVED WITH GARLIC, PARSLEY, CREAMY SAUCE
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HUÎTRE 6 FRANSE ØSTERS MED ROSÈ VINAIGRETTE & CITRON	149	HUÎTRE 6 FRENCH OYSTERS WITH ROSÉ VINAIGRETTE & LEMON
SOUPE D'ARTICHAUT DE JÉRUSALEM JORDSKOKKESUPPE SERVERET MED JORDSKOKKECHIPS	109	SOUPE D'ARTICHAUT DE JÉRUSALEM JERUSALEM ARTICHOKE SOUP WITH JERUSALEM ARTICHOKE CHIPS
CHEVRE CHAUD SALAT MED GEDEOST, PINJEKERNER, ÆBLER, VALNØDDER & RØDVINS VINAIGRETTE	119	CHEVRE CHAUD MIXED SALAD WITH GOAT'S CHEESE, APPLES, PINE NUTS, WALNUTS & REDWINE VINAIGRETTE
SAUMON FUMÈ À CHAUD VARMRØGET LAKSEMousse RØRT MED RADISER, JORDSKOKKER & ÆBLER SERVERES MED URTECRÈME	129	SAUMON FUMÈ À CHAUD SMOKED SALMON MOUSSE STIRRED WITH RADISHES, JERUSALEM ARTICHOKE & APPLES SERVED WITH HERB CREME
ESCARGOT SNEGLE MED TOMATER, MANDLER, PERSILLE & HVIDLØG I BRUNET SMØR	119	ESCARGOT SNAILS IN BROWN BUTTER WITH GARLIC, TOMATOES, ALMONDS & PARSLEY
PLATEAU DE CHARCUTERIE SKINKE, PØLSE, OST, TAPENADE & GRØNNE OLIVEN. PRIS PR. PERSON	139	PLATEAU DE CHARCUTERIE HAM, SAUSAGE, CHEESE, TAPENADE & GREEN OLIVES. PRICE PER PERSON
FOIE GRAS TERRINE SERVERES MED RISTET TOAST & RABARBER KOMPOT	139	FOIE GRAS TERRINE SERVED WITH TOAST & RHUBARB COMPOTE
RILLETTE DE CANARD CONFITERET AND SERVERES MED RISTET TOAST & FIGNER	139	RILLETTE DE CANARD CONFIT DUCK SERVED WITH TOAST & FIGS

PRINCIPAL

HOVEDRETTER

BOUILLABAISSE TIL SUPPEN BRUGER VI STYKKER AF HVID FISK, SAMT HUMMER OG BLÅMUSLINGER. DERTIL SERVERES SAUCE ROUILLE & CROUTONS	249	BOUILLABAISSE OUR FISH SOUP, ARRANGED WITH PIECES OF WHITE FISH, LOBSTER, MUSSELS & SAUCE ROUILLE WITH BREAD
SAUMON AU FOUR OVNBAGT LAKS MED SPINAT, CHILI & BEURRE BLANC SAUCE	229	SAUMON AU FOUR OVENBAKED SALMON WITH SPINACH, CHILI & BEURRE BLANC SAUCE
SOLE MEUNIERE HELSTEGT SØTUNGE I SMØR MED PERSILLE, KAPERS & CITRON	349	SOLE MEUNIERE SERVED WITH PARSLEY, CAPERS, LEMON & BUTTER SAUCE
JEUNE COQ DE BORNHOLM UNGHANE SERVERET MED AGURKESALAT RABARBER KOMPOT & TIMIAN SOVS	239	JEUNE COQ DE BORNHOLM COCKEREL SERVED CUCUMBERSALAT, RHUBARB COMPOTE & THYME SAUCE
CÔTELETTES D'AGNEAU LAMMEKRONE SERVERES MED STEGTE SVAMPE & ROSMARIN SAUCE	249	CÔTELETTES D'AGNEAU RACK OF LAMB SERVED WITH FRIED MUSHROOMS & ROSEMARY SAUCE
STEAK FRITES RIBEYE SERVERET MED POMFRITTER & BEARNAISE	249	STEAK FRITES RIBEYE SERVED WITH FRIES & BEARNAISE
STEAK AU POIVRE OKSEMØRBRAD MED PEBER SAUCE & HARICOTS VERTS	269	STEAK AU POIVRE BEEF TENDERLOIN WITH PEPPER SAUCE & HARICOTS VERTS
"MER ET TERRE" - SURF AND TURF AF OKSEMØRBRAD, TIGERREJER & HUMMERSAUCE	229	"MER ET TERRE" - SURF AND TURF BEEF TENDERLOIN, TIGER PRAWNS & LOBSTER SAUCE

ACCOMPAGNEMENT

TILBEHØR / SIDES

PETITE SALADE SPRØDT ROMAINE SALAT MED CHERRYTOMAT & VALNØDDER	45	PETITE SALADE ROMAINE SALAT WITH CHERRY TOMATOS & WALNUTS
POMMES DE TERRE KARTOFLER VENDT I SMØR & PERSILLE	45	POMMES DE TERRE POTATOS IN BUTTER & PARSLEY
FRITES POMFRITTER MED CHILLI MAYO	45	FRITES FRIES WITH CHILLI MAYO

DESSERTS

DESSERTER

CRÈME BRÛLÉE SERVERES MED VANILJEIS	89	CRÈME BRÛLÉE SERVED WITH VANILLA ICE CREAM
CRÊPES PANDEKAGER SERVERES MED VANILJEIS & CHOKOLADESAUCE	89	CRÊPES PANCAKES SERVED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE
MOUSSE AU CHOCOLAT MØRK CHOKOLADEMOUSSE MED KNAS	89	MOUSSE AU CHOCOLAT DARK CHOCOLATEMOUSSE WITH CRUNCH
GLACE Á LA PISTACHE PISTACIE IS MED PISTACIENØDDER	89	GLACE Á LA PISTACHE PISTACIO ICE CREAM SERVED WITH PISTACHIOS
SORBET HINDBÆR, CHAMPAGNE & CITRON	89	SORBET RASPBERRY, CHAMPAGNE & LEMON
FROMAGE DE ARLA UNIKA OSTE FRA ARLA UNIKA GL. KNAS, RØD LØBER & HØGELUNDGAARD 8	139	FROMAGE DE ARLA UNIKA CHEESE FROM ARLA UNIKA GL. KNAS, RØD LØBER & HØGELUNDGAARD 8

MENU Á 5 PLATS

5 RETTERS MENU / 5 COURSE MENU

ENTRÉES

SOUPE DE POISSON
CREMET FISKESUPPE MED LAKS,
SKALDYR, FRISKE URTER & SAFRAN

SOUPE DE POISSON
A CREAMY SOUP MADE WITH SALMON,
SHELLFISH, FRESH HERBS & SAFFRON

SAUMON FUMÈ À CHAUD
VARMRØGET LAKSEMOUSSE RØRT MED
RADISER, JORDSKOKKER & ÆBLER
SERVERES MED URTECRÈME

SAUMON FUMÈ À CHAUD
SMOKED SALMON MOUSSE STIRRED WITH
RADISHES, JERUSALEM ARTICHOKE & APPLES
SERVED WITH HERB CREME

PLAT PRINCIPAL

TOURNEDOS AF OKSEMØRBRAD
SERVERES MED SMÅ KARTOFLER, SAUTEREDE
SVAMPE, SPINAT, TOMATER OG TIMIAN SAUCE

TOURNEDOS OF BEEF TENDERLOIN
SERVED WITH SMALL POTATOES, SAUTÉED MUSH-
ROOMS, SPINACH, TOMATOES AND THYME SAUCE

DESSERTS

MOUSSE AU CHOCOLAT
MØRK CHOKOLADEMOUSSE MED KNAS

MOUSSE AU CHOCOLAT
DARK CHOCOLATEMOUSSE WITH CRUNCH

GLACE Á LA PISTACHE
PISTACIE IS MED PISTACIENØDDER

GLACE Á LA PISTACHE
PISTACIO ICE CREAM SERVED WITH PISTACHIOS

479,-

5 RETTER - 3 SERVERINGER

5 COURSES - 3 SERVINGS