

Forretter / Starters

Tomatsalat / Tomato salad

cherrytomater – burrata – syltede solbær

cherry tomatoes – burrata – pickled blackcurrants

165,-

Lyngrillet tuntatar / Lightly grilled tuna tatar

avocadocreme- ingefær- og limevinaigrette – tangsalat

avocado cream- ginger-lime vinaigrette – seaweed salad

165,-

Carpaccio / Carpaccio

oksemørbrad – havgus – trøffelemulsion

beef tenderloin – havgus – truffle emulsion

175,-

Moules marinière / Moules marinière

hvidvin – lime – persille

white wine – lime – parsley

165,-

Safranrisotto / Saffron risotto

svampe – trøffel – pecorino

mushrooms – truffle – pecorino

165,-

Gambas rejer / Tiger shrimp

dild – hummerbisque – purløgsolie

dill – lobster bisque – chives oil

165,-

Tilvalg/Add ons

Pommes frites / French fries

65,-

HOVEDRETTER / MAIN COURSES

Færøsk laks / Faroese salmon

asparges – dild – rygeostsauce

asparagus – dill – smoked cheese sauce

265,-

Lam / Lamb

rødvín au jus – pastinakpuré – forårsløg

red wine au jus – parsnip puré – spring onion

295,-

Oksemørbrad / Beef tenderloin

salatløgcreme – pommes – mille-feuille – morkelsauce

white onion creme – potato mille-feuillemorel sauce

350,-

Pighvar / Turbot

østersblade – limesauce – kørvelce

oyster leaves – lime sauce – chervil

350,-

Burger /Burger

oksekød – bacon – bøftomat

beef – bacon – beef tomato

150,-

Desserter / Desserts

Citronfromage / Lemon fromage

hvid chokoladecrumble – marengs – kandiserede kumquats

white chocolate crumble – meringue – candied kumquats

105,-

Crème brûlée / Crème brûlée

hasselnødder- lavendel – blodappelsinsorbet

hazelnuts- lavenderblood – orange sorbet

105,-

Gateau marcel / Gateau marcel

blommekompot – vaniljeis – skovsyre

plum compote – vanilla ice cream – oxalis

115,-

Ostetallerken / Cheese plate

comté – hvide dame – Gruyère – pecorino

comté – hvide dame – Gruyère – pecorino

145,-

Petit four / Petit four

75,-

ARISTO MENU

Menu for hele bordet / Menu for the whole table

Lyngrillet tuntatar / Lightly grilled tuna tatar

avocadocreame- ingefær- og limevinaigrette – tangsalat
avocado cream- ginger-lime vinaigrette – seaweed salad

Safranrisotto / Saffron risotto

svampe – trøffel – pecorino
mushrooms – truffle – pecorino

Færøsk laks / Faroese salmon

asparges – dild – rygeostsauce
asparagus – dill – smoked cheese sauce

eller / or

Lam / Lamb

rødvín au jus – pastinakpuré – forårsløg
red wine au jus – parsnip puré – spring onion

Citronfromage / Lemon fromage

hvid chokoladecrumble – marengs – kandiserede kumquats
white chocolate crumble – meringue – candied kumquats

eller / or

Crème brûlée / Crème brûlée

hasselnødder- lavendel – blodappelsinsorbet
hazelnuts- lavenderblood – orange sorbet

4-retters menu: 495,-

4-course menu: 495,-