

AFTEN / EVENING

Forretter / Starters

Østers / Oysters

med hindbær vinaigrette. 3 stk.

with raspberry vinaigrette. 3 stk.

145,-

Trøffel Pappardelle / Truffle Pappardelle

trøffelsmør, svampe og persille

truffle butter, mushroom, and parsley

175,-

(Tilvalg- Friske sommer trøfler) 75,-

(Add on – Fresh summer truffle) 75,-

Svampe Toast / Mushroom Toast

sort trompet, kantareller, østershatte og sommer trøfler

black trumpet, chanterelle, oyster hat, and summer truffle

195,-

Ceviche af Torsk / Ceviche of COD

tomat consommé, agurk og lime sorbet og glaskål

tomato consommé, cucumber & lime sorbet, and kohlrabi

165,-

Fiskefrikadeller / Fishcake

fennikel, fermenteret citron og tørrede rejer

fennel, fermented lemon, and dried shrimps

175,-

Carpaccio af oksemørbrad/ Carpaccio of beef tenderloin

rucola – pinjekerner – parmesan

rugula – pine nuts – parmesan

185,-

Hovedretter / Main Courses

Grillet Iberico Pluma / Grilled Iberico Pluma

sauté majs – romesco – vadouvan sauce

sautéed corn – romesco – vadouvan sauce

285,-

Fylt perlehøne / Guinea fowl

crème de volaille sauce – pastinakpuré – karotter

crème de volaille sauce – parsnip puré – small carrots

275,-

Oksemørbrad / Beef Tenderloin

blomkålspuré – ristede fennikel – bearnaise sauce – pommes fondant

cauliflower purée – roasted fennel – bearnaise sauce – potato fondant

395,-

Tilvalg:- Friske sommer trøfler 75,-

Add ons:- Fresh summer truffle 75,-

Char Siu Marineret Havtaske / Char Siu Marinated Monkfish

smørkogt Porre – lime sauce – purløgssolie

butter cooked leeks – lime sauce – chives oil

350,-

Moules frites / Moules frites

hvidvin – mirepoix – pommes frites

white wine – mirepoix – french fries

248,-

Burger /Burger

oksekød – bacon – bøftomat

beef – bacon – beef tomato

150,-

Tilvalg/Add ons

Pommes frites / French fries

65,-

Nye danske kartofler / New Danish potatoes

45,-

Desserter / Desserts

Tarte Tatin / Tarte Tatin

vaniljeis, rosmarin og æble

vanilla ice cream, rosemary, and apple

135,-

Crème brûlée / Crème brûlée

hasselnødder- lavendel – blodappelsinsorbet

hazelnuts- lavenderblood – orange sorbet

105,-

3 slags sorbet / 3 kinds of sorbet

95,-

Ostetallerken / Cheese plate

comté – hvide dame – gruyère

comté – hvide dame – Gruyère –

145,-

Petit four / Petit four

50,-

ARISTO MENU

Menu for hele bordet / Menu for the whole table

Ceviche af Torsk / Ceviche of COD

tomat consommé, agurk og lime sorbet og glaskål

tomato consommé, cucumber & lime sorbet, and kohlrabi

Trøffel Pappardelle / Truffle Pappardelle

trøffelsmør, svampe og persille

truffle butter, mushroom, and parsley

Grillet Iberico Pluma / Grilled Iberico Pluma

sauté majs – romesco – vadouvan sauce

sautéed corn – romesco – vadouvan sauce

eller / or

Perlehøne / Guinea fowl

crème de volaille sauce – pastinakpuré – pinjekerne

crème de volaille sauce – parsnip puré – pinenuts

Crème brûlée / Crème brûlée

hasselnødder – lavendel – blodappelsinsorbet

hazelnuts – lavenderblood – orange sorbet

eller / or

Comté / Comté

Kiks – honning – valnødder

kiks – honey – walnuts

4-retters menu: 495,-

4-course menu: 495,-

Vin Menu 4 glas 475,-

Wine Menu 4 glass 475,-

Sparkling Tea / Sparkling Tea

blå – crowd pleaser, 0% alkohol

blue – crowd pleaser, 0% alcohol

90,-

Sparkling Tea / Sparkling Tea

grøn – ingefær og citrongræs, 5% alkohol

green – ginger and lemongrass, 5% alcohol

90,-

**Aristo Vegansk / Vegetar
menu
Aristo vegan / Vegetarian
Menu**

Menu for hele bordet / Menu for the whole table

Svampe Toast / Mushroom Toast

sort trompet, kantareller, østershatte og sommer
trøfler

black trumpet, chanterelle, oyster hat, and summer truffle

Majsfritter / Corn fritters

græskar hummus, avocado og feta ost

*Corn fritters – pumpkin hummus, avocado, and feta
cheese*

Trøffel Pappardelle / Truffle Pappardelle

trøffelsmør, svampe og persille

truffle butter, mushroom, and parsley

Crème brûlée / Crème brûlée

hasselnødder – lavendel – blodappelsinsorbet

hazelnuts – lavenderblood – orange sorbet

eller / or

3 slags sorbet / 3 kinds of sorbet

4-retters menu: 495,-

4-course menu: 495,-

Vin Menu 4 glas 475,-

Wine Menu 4 glass 475,-