



MENU AFTEN

DINNER

18.00-21.00

SÆSONMENU VOL. 1



NY HATTENÆS 3-RETTERS

Lyngrillet Yellowfin

Tomatponzu, avocadocreme, ristet sesam, rød peberfrugt

Lightly grilled tuna, tomato ponzu, avocado cream, toasted sesame, red bell pepper

Grillet Iberico Presa

Karameliseret skalotteløg, citron confit creme, citrus sauce, croquettes

Iberico Presa, caramelised shallot, lemon confit, citrus sauce, croquettes

Rød Ingrid Æbler

Hvid chokolademousse, æblesorbet, æbleskum, æblekompot

White chocolate mousses, apple sorbet, apple foam, apple compote

3-RETTERS 445,-

3 course menu

3-RETTERS VINMENU 345,-

Sammensat af vores sommelier

3 course wine paired by our sommelier



5-retters / 5 dishes

SÆSONMENU VOL. 2



NY HATTENÆS 5-RETTERS

Lyngrillet Yellowfin

Tomatponzu, avocadocreme, ristet sesam, rød peberfrugt

Lightly grilled tuna, tomato ponzu, avocado cream, toasted sesame, red bell pepper

Grillet jomfruhummer

BBQ, jomfruhummerskum, grøn mangosalat

Grilled langoustine with BBQ, langoustine foam, green mango salad

Pighvar Wellington

Svampeduxelle, lufttørret skinke, savoykål, pighvar matelot sauce

Mushroom duxelle, dried age ham, savoy, matelot sauce

Grillet Iberico Presa

Karameliseret skalotteløg, citron confit creme, citrus sauce, croquettes

Iberico Presa, caramelised shallot, lemon confit, citrus sauce, croquettes

Rød Ingrid Æbler

Hvid chokolademousse, æblesorbet, æbleskum, æblekompot

White chocolate mousses, apple sorbet, apple foam, apple compote

5 RETTER 625,-

5 course dinnermenu

5 RETTER VINMENU 575,-

Sammensat af vores sommelier

wine menu paired by our sommelier



Forretter / Starters

FORRETTETTER – STARTERS

À la carte



DANSKE ØSTERS, 3 STK. 125,-

Citron, vinaigrette

Danish oysters with lemon, vinaigrette

10 G GOLD KAVIAR 245,-

Crème fraîche, skalotteløg, blinis

10 g gold caviar with blinis, red onion, sour cream

GRILLET JOMFRUHUMMER 195,-

BBQ, jomfruhummerskum, grøn mangosalat

Grilled langoustine with BBQ, langoustine foam, green mango salad

HUMMER BISQUE 175,-

Pocheret fisk, stegt skaldyr, toast melba, safranaïoli

Lobster bisque, poached fish, grilled shellfish, toast melba, safran aioli

LYNGRILLET YELLOWFIN 145,-

Tomatponzu, avocadocreme, ristet sesam, rød peberfrugt

Lightly grilled tuna, tomato ponzu, avocado cream, toasted sesame, red bell pepper

VINTERSALAT 175,-

Sprødstegt vagtellår, tørret andebryst, citrus vinaigrette, valnødder, bagte beder

Winter salad, quail legs, dried duck breast, citrus vinaigrette, walnut, beets



Hovedretter / Main dishes

HOVEDRETTER – MAIN DISHES

À la carte



PIGHVAR WELLINGTON 325,-

Svampeduxelle, pighvar matelot sauce, pommes fondant

Turbot wellington, mushroom duxelle, matelot sauce, pommes fondant

DAGENS STEGT FISK 265,-

Musling citronelle sauce, tagatelli i creme havgus, smør dampet romanesco

Iberico Presa, carameliset shallot, lemon confi, citrus sauce, croquettes

CHATEAU BRIAND ELLER CÔTE DE BOEUF MINIMUM 2 PERS. 385/425

Jordskokke salat, pommes fondant, bearnaisesauce, bordelaisesauce

Chateau Briand, Jerusalem artichoke salad, pommes fondant, bearnaise sauce, bordelaise sauce
(min. 2 servings)

GRILLET IBERICO PRESA 265,-

Karameliseret skalotteløg, citron confit creme, citrus sauce, croquettes

Iberico Presa, carameliset shallot, lemon confi, citrus sauce, croquettes



Dessert / Dessert

DESSERT – DESSERT

À la carte



KAFFE KOPPEN 125,-

Vaniljeparfait med masala, 70% Guanaja chokolade, iscreme på surdejsbrød, kaffesirup
Vanilla parfait with masala, 70% Guanaja chocolate, sourdough bread ice cream, coffee syrup

RØD INGRID ÆBLER 115,-

Hvid chokolademousse, æblesorbet, æbleskum, æblekompot
White chocolate mousses, apple sorbet, apple foam, apple compote

ØLLEBRØDS MILLE FEUILLE 115,-

Vaniljecreme, sprøde øllebrødschips, mælkeis, hengemte druer i rom
Vanilla cream, crispy rye bread chips, milk ice cream, grapes infused with rum

OST 135,-

Udvalg af Europæske oste, knækbrød, kompot
Selected cheese from Europe, cripbread, compote



Børnemenü / Kids menu

BØRN – KIDS

À la carte, op til 12 år



2 – RETTERS BØRNEMENU

2 course child menu

FISKEFILET

Pommes frites, remoulade

Fish fillet, fries, danish tartar sauce

ELLER

OR

NUGGETS

Pommes frites, ketchup

Nuggets, fries, ketchup

DESSERT

Is sandwich (chokolade, vanilje, bær)

Ice cream sandwich, (chocolate, vanilla, berry)

