



MENU AFTEN

DINNER

18.00-21.00

SÆSONMENU VOL. 1



NY HATTENÆS 3-RETTERS

Dansk Hamachi

Grønne asparges, krustade, olivenolie is, grøn aspargesjuice
Green asparagus, croustade, olive oil icecream, green asparagus juice

Majs poussin

Poussin, rabarber, ramsløg, jus gras sauce, nye franske kartofler
Poussin, rhubarb, ramsons, jus gras sauce, new French potatoes

Øllebrøds mille feuille

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

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-RETTES

Dansk Hamachi

Grønne asparges, krustade, olivenolie is, grøn aspargesjuice
Green asparagus, croustade, olive oil icecream, green asparagus juice

Grillet jomfruhummer

BBQ, jomfruhummerskum, grøn mangosalat
Grilled langoustine with BBQ, langoustine foam, green mango salad

Havtaske Wellington

Svampeduxelle, luftørret skinke, savoykål, matelot sauce
Mushroom duxelle, dried age ham, savoy, matelote sacue

Majs poussin

Poussin, rabarber, ramsløg, jus gras sauce, nye franske kartofler
Poussin, rhubarb, ramsons, jus gras sauce, new French potatoes

Øllebrøds mille feuille

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

5 RETTER 635,-

5 course dinnermenu

5 RETTER VINMENU 575,-

Sammensat af vores sommelier
wine menu paired by our sommelier



Forretter / Starters

FORRETTER – 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, safranaioli

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

DANSK HAMACHI 155,-

Grønne asparges, krustade, olivenolie is, grøn aspargesjuice

Green asparagus, croustade, olive oil icecream, green asparagus juice

HVIDE ASPARGES & MORKLER 175,-

Stegte hvide asparges, farserede morkler, morkel skum

Pan-fried white asparagus, stuffed morel mushrooms, morel foam



Hovedretter / Main dishes

HOVEDRETTER – MAIN DISHES

À la carte



HAVTASKE WELLINGTON 325,-

Svampeduxelle, matelot sauce, pommes fondant

Monkfish wellington, mushroom duxelle, matelot sauce, pommes fondant

RØDVINSBRAISERET LAMMESKANK 275,-

Pommes puré, lammesky, gremolata

Pommes puree, lamb jus, gremolata

CHATEAU BRIAND ELLER CÔTE DE BOEUF MINIMUM 2 PERS. 395/435

Aspargessalat, pommes fondant, bearnaisesauce, bordelaisesauce

Asparagus salad, pommes fondant, béarnaise sauce, bordelaise sauce

(min. 2 servings)

MAJS POUSSIN 275,-

Poussin, rabarber, ramsløg, jus gras sauce, nye franske kartofler

Poussin, rhubarb, ramson, jus gras sauce, new French potatoes



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

BLODAPPELSIN 125,-

Blodappelsinsorbet, kokosparfait, verde puro
Blood orange sorbet, coconut parfait, verde puro

ØLLEBRØDS MILLE FEUILLE 115,-

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

OST 135,-

Udvalg af Europæiske oste, knækbrød, kompot
Selected cheese from Europe, crispbread, 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)

