



# 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 confi creme, citrus sauce, croquettes

*Iberico Presa, carameliset shallot, lemon confi, 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, avocadocreame, 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 confi creme, citrus sauce, croquettes

*Iberico Presa, caramelised shallot, lemon confi, 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*

## FORRETTER – STARTERS

*À la carte*



### **DANSKE ØSTERS, 3 STK. 125,-**

Citron, vinaigrette

*Danish oysters with lemon, vinaigrette*

### **10 G GOLD KAVIAR 245,-**

Creme fraiche, skalotteløg, blinis

*10 g gold caviar with blinis, red onion, sour creme*

### **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, safranaoli

*Lobster busque, 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

*Fish of the day, mussel citronelle sauce, tagatelli with Havgus, romanesco*

### **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 confi creme, citrus sauce, croquettes

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



*Dessert / Dessert*

## DESSERT – DESSERT

*À la carte*



### **KÆMPE ESKIMO 125,-**

Brombærsorbet, vaniljeparfait, Manjari chokolade, solbærsirup  
*Bramble sorbet, vanilla parfait, Manjari chocolate, blackcurrent syrup*

### **RØD INGRID ÆBLER 115,-**

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

### **PANDEKAGE 115,-**

Hybenkompot, gulerodsmousse, kardemommeis  
*Pancake, rose hip compote, carrot mousse, cardamom ice cream*

### **OST 135,-**

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



*Børnemenu / 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)*

