



MENU AFTEN

DINNER

18.00-21.00

SÆSONMENU VOL. 1



DEN LILLE MENU

Surdejsboller & gammeldags kærnet smør med Læsøsalt
Sourdough buns & traditional churned butter with Læsø sea salt

Jomfruhummertatar
Blomkålscreme, Piemonte hasselnødder, syrnet fløde, dildolie
Langustine tatare, cauliflower purée, Piedmont hazelnuts, sour cream, dill oil

Grillet Iberico Presa
Glaseret pak choy, citronellesauce, basquaise, teriyaki, puffet svær
Grilled Iberico Presa, glazed pak choy, lemongrass sauce, basquaise, teriyaki, crispy pork crackling

3 slags Ost tilkøb 95,-
Parmesan knækbrød & blommechutney
*Add 3 Cheesses for 95,-
Parmesan crispbread & plum chutney*

Ølvaffel
Saltkaramel, crumble, pæresorbet, karamelliseret fyrkogle
Beer vaffles, salt caramel, crumble, pear sorbet, caramelized pine cone

DEN LILLE MENU 495,-

The small menu

TILHØRENDE VINMENU 375,-

Sammensat af vores sommelier
Our sommeliers wine pairing



Den store menu / The large menu

SÆSONMENU VOL. 2



DEN STORE MENU

Surdejsboller & gammeldags kærnet smør med Læsøsalt
Sourdough buns & traditional churned butter with Læsø sea salt

Jomfruhummertatar
Blomkålscreme, Piemonte hasselnødder, syrnet fløde, dildolie
Langustine tatare, cauliflower purée, Piedmont hazelnuts, sour cream, dill oil

Dansk Hamachi
Agurk, yuzu kosho, dashi, citrussauce
Danish hamachi, cucumber, yuzu kosho, dashi, citrus sauce

Dansk Sort Hummer
Grøn mangosalat, ristet sesam, Hong Kong Crab sauce
Danish lobster, Green mango, Roasted sesame, Hong Kong Crab sauce

Grillet Iberico Presa
Glaseret pak choy, citronellesauce, basquaise, teriyaki, puffet svær
Grilled Iberico Presa, glazed pak choy, lemongrass sauce, basquaise, teriyaki, crispy pork crackling

3 slags Ost tilkøb 95,-
Parmesan knækbrød & blommechutney
*Add 3 Cheesses for 95,-
Parmesan crispbread & plum chutney*

Ølvaffel
Saltkaramel, crumble, pæresorbet, karamelliseret fyrkogle
Beer vaffles, salt caramel, crumble, pear sorbet, caramellized pine

DEN STORE MENU 695,-

The large menu

TILHØRENDE VINMENU 625,-

Sammensat af vores sommelier
Our sommeliers wine pairing



Forretter / Starters

FORRETTER – STARTERS

À la carte



DANSKE ØSTERS, 3 STK. 145,-

Citron, vinaigrette

Danish oysters with lemon, vinaigrette

10 G GOLD CAVIAR 275,-

Creme fraiche, skalotteløg, blinis

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

FRANSK LØGSUPPE 175,-

Gratineret ostebrød, timiansolie

French onion soup, gratinated cheese bread, thyme oil

JOMFRUHUMMERTATAR 155,-

Blomkålscreme, Piemonte hasselnødder, syrnet fløde, dildolie

Langustine tatar, cauliflower purée, Piedmont hazelnuts, sour creme, dill oil

DANSK SORTHUMMER 225,-

Grøn mangosalat, ristet sesam, Hong Kong Crab sauce

Danish lobster, Green mango salad, Roasted sesame, Hong Kong crab sauce



Hovedretter / Main Courses

HOVEDRETTER – MAIN DISHES

À la carte



DAGENS FISK PÅ RISTET CROUTON 295,-

Cremet pasta riso med safran, stegte gulerødder, tomatiseret muslingeskum
Fish of the day, creamy pasta riso with saffron, fried carrots, tomatized mussel foam

CONFITERET ANDELÅR 325,-

Pommes sauté, stegt palmekål, jordskokchips, marineret grønkål, tranebærsaauce
Duck Confit, pommes sauté, fried Tuscan kale, Jerusalem artichoke chips, marinated kale, cranberry sauce

TOURNEDOS AF OKSEMØRBRAD 435,-

Pommes frites, mayonnaise, maderiasauce, jordskoksalat
Beef tenderloin, french fries, mayonnaise, madeira sauce, Jerusalem artichoke



Dessert / Dessert

DESSERT – DESSERT

À la carte



ØLVAFFEL 135,-

Saltkaramel, crumble, pæresorbet, karamelliseret fyrkogle

Beer vaffles, salt caramel, crumble, pear sorbet, caramellized pine

“KØBENHAVNERSTANG” 135,-

Opalys hvid chokolade, ananas i yuzu/ingefær, lemoncurd, hyldeblomst, vild kamille

Opalys white chocolate, pineapple in yuzu/ginger, lemon curd, elderflower, wild chamomile

OST 145,-

Udvalg af Europæiske oste, knækbrød, kompot

Selected cheeses from Europe, crispbread, compote



Børn / Kids

BØRN – KIDS

À la carte, op til 12 år



2 – RETTERS BØRNEMENU

2 course kids menu

FISKEFILET

Pommes frites, remoulade

Fish fillet, pommes frites, danish tartar sauce

ELLER

OR

NUGGETS

Pommes frites, ketchup

Nuggets, pommes frites, ketchup

DESSERT

Hjemmelavet belgisk vaffel, vaniljeis, syltede bær

Homemade Belgian waffle, vanilla ice cream, pickled berries

195,-