

RESTAURANT EAT

LUNCH

11:30 – 16:00

Snacks

ALMONDS

SALT ROASTED

60

OYSTERS 3 PCS

1 PCS OYSTER NATURAL WITH GOOSEBERRIES GRANITÉ

1 PCS OYSTER NATURAL WITH CUCUMBER JUICE, GIN & HAZELNUT OIL

1 PCS DEEP-FRIED OYSTER WITH LEMON CREAM

120

CRISPY CHICKEN

CREAM & MUSHROOM DUST

65

CAVIAR WHITE STURGEON 10G

SOUR CREAM, POTATO & SOURDOUGH BREAD

280

OPEN FACED SANDWICH

SPICED HERRING

CREME FRAICHE 48%, PICKLED BLACK CURRANTS, BLACK CURRANT DUST & FRIED CAPERS

125

FRIED PLAICE

SAUCE REMOULADE WITH MUSHROOMS, CRAYFISH & GRILLED LEMON

140

FISH CAKES*

CLASSIC TATAR SAUCE, PICKLED LINGONBERRIES & CRISPY RYE

135

CHICKEN SALAD

SERVED ON DARK BREAD, CRISPY ONIONS & BACON

125

"RULLEPØLSE"

MAYONNAISE ON SMOKED BONE MARROW, NATURAL ASPIC & PICKLED BABY ONION

125

LUNCH

11:30 – 16:00

SALADS

SALAD WITH SMOKED SALMON FROM THE FAROE ISLANDS*

SALTED WALNUTS, MIXED LETTUCE & FRIED CAPERSBERRIES

185

CHICKEN SALAD

CHICKEN, BACON, BASIL PESTO, GRAN CHEESE & RYE CROUTONS

185

MAIN COURSES

STEAK TARTARE

RAW EGG YOLK, RYE CROUTONS, AIOLI SAUCE & FRENCH FRIES

200

BURGER

FRENCH FRIES, BEEF, CHEDDAR CHEESE & BACON

FRIED MEDIUM, CAN BE SERVED VEGETARIAN

200

MOULES FRITES

STEAMED MUSSELS WITH WHITE WINE BROTH & FRENCH FRIES

225

CHEESE & SWEETS

3 OR 5 CHEESE'S

SWEET & CRISPY GARNISH

3 CHEESE'S 110 - 5 CHEESE'S 160

CRÉME BRÛLÉE

VANILLA, CARAMELIZED WHITE CHOCOLATE & SORBET

110

CAKE OF THE DAY

ASK YOUR WAITER

95

PETIT FOUR

55

CHILDREN UNDER 12 YEARS

FRIED PLAICE

CUCUMBER, FRENCH FRIES & SAUCE REMOULADE

110

BURGER

CHEDDAR CHEESE, TOMATOES & FRENCH FRIES

140

FISH CAKES

CUCUMBER, FRENCH FRIES & SAUCE REMOULADE

110

ICE CREAM

THREE KINDS OF ICE CREAM

70

DINNER

17:00 – 22:00

Snacks

ALMONDS

SALT ROASTED

60

OYSTERS 3 PCS

1 PCS OYSTER NATURAL WITH GOOSEBERRIES GRANITÉ

1 PCS OYSTER NATURAL WITH CUCUMBER JUICE, GIN & HAZELNUT OIL

1 PCS DEEP-FRIED OYSTER WITH LEMON CREAM

120

CRISPY CHICKEN

CREAM & MUSHROOM DUST

65

CAVIAR WHITE STURGEON 10G

SOUR CREAM, POTATO & SOURDOUGH BREAD

280

A LA CARTE

17:00 – 22:00

STARTERS

LOBSTER BISQUE

FRIED LOBSTER IN COGNAC, SHALLOTS & BREAD CROUTON

195

QUAIL

JERUSALEM ARTICHOKE, PICKLED CHERRIES, MASTER STOCK & CHERRY SAUCE

195

VEAL SWEETBREADS

KIMCHI, CRISPY PARSNIP, APPLE & ONION

195

MAINS

DRY AGE PORK NECK

TRUFFLE POMMES ANNA, AUTUMN TRUFFLES & MUSTARD SAUCE

295

ZANDER

LEEK SOUBISE, THYME OIL & BUTTER SAUCE WITH GREEN GRAPES

295

VENISON

PARSNIP, GLAZED BEETROOTS & SPICED SAUCE MYSTIC

295

CHEESE & SWEETS

3 OR 5 CHEESE'S

SWEET & CRISPY GARNISH

3 CHEESE'S 110 - 5 CHEESE'S 160

CRÉME BRÛLÉE

VANILLA, BAKED WHITE CHOCOLATE & SORBET

110

CHOCOLATE & BERRIES

BROWNIE & CHOCOLATE GANACHE WITH BLACKBERRY SORBET & CACAO ICE CREAM

110

PETIT FOUR

55

REGARDING ALLERGENS, PLEASE CONTACT THE STAFF

CLASSICS

16:00 – 22:00

CHICKEN SALAD

CHICKEN, BACON, BASIL PESTO, GRAN CHEESE & RYE CROUTONS

185

STEAK TARTARE

RAW EGG YOLK, RYE CROUTONS, AIOLI SAUCE & FRENCH FRIES

200

BURGER

OXE BEEF, CHEDDAR CHEESE & BACON
FRIED MEDIUM, CAN BE SERVED VEGETARIAN

200

CHILDREN UNDER 12 YEARS

FRIED PLAICE

CUCUMBER, FRENCH FRIES & SAUCE REMOULADE

110

BURGER

CHEDDAR CHEESE, TOMATOES & FRENCH FRIES

140

FISH CAKES

CUCUMBER, FRENCH FRIES & SAUCE REMOULADE

110

ICE CREAM

THREE KINDS OF ICE CREAM

70

MENU

17:00 – 22:00

STARTER

LOBSTER BISQUE

FRIED LOBSTER, COGNAC, SHALLOTS & BREAD CROUTON

ADD ON DISH

QUAIL

JERUSALEM ARTICHOKE, PICKLED CHERRIES, MASTER STOCK & CHERRY SAUCE

MAIN

VENISON

PARSNIP, GLAZED BEETROOTS & SPICED SAUCE MYSTIC

ADD ON DISH

5 CHEESE

SWEET & CRISPY GARNISH

DESSERT

CHOCLATE & BERRIES

DARK CHOCOLATE GANACHE CAKE WITH BLACKBERRY SORBET & CACAO ICE CREAM

3 COURSE MENU	495,- INCL WINE MENU 940,-
5 COURSE MENU	695,- INCL WINE MENU 1340,-
ALL-INCLUSIVE	1650,- (MUST BE ORDERED BY THE WHOLE TABLE)

INCLUDING BUBBLES & SNACKS – 5 COURSE MENU – WINE MENU – WATER – COFFEE – PETIT FOURS

REGARDING ALLERGENS, PLEASE CONTACT THE STAFF