



AFTEN

LANDMENU

Let marineret Lange serveret med syltet agurk, og pikant peberrod med lime

*

Friteret landæg anrettet med skum af mild rygeost og vinter porre

*

Stegt grillet sprængt gris serveret med confiteret jordskok og stegt vinter kål

*

Blå grube, kompot af appelsin og sprøde kerner
(osteret)

*

Crème brûlée tilsmagt tonkanød, hertil citron sorbet og sprøde havreflage

Vælg mellem

3 retter kr. 435,- 4 retter kr. 499,- eller 5 retter kr. 549,-

Vinmenu 3 glas 398,- - 4 glas 455,- - 5 glas 499,-

SNACKS & APPERITIF

Oliven
30,-

Saltede mandler
30,-

"Svær" med piment d' espelette
30,-

Fricolie d'Palermo med tør ost
38,-

Pissaladière
45,-

Foccacia med oliven tapenade & grøn tomat
38,-

Udvalgt salami & skinke
45,-

4 valgfrie snacks
88,-

Apperitif & 4 snacks
175,-

TILKØB

Fritter & aioli
45,-

Grillet salat & vinaigrette,
gramolate af grønne tomater
59,-

Kartofler & urtesmør
38,-

FORRETTER

Let marineret Lange
serveret med syltet agurk, og
pikant peberrod med lime
125,-

Carpaccio
med harissa, brændt courgette,
syltet løg
125,-

Som hovedret med fritter
299,-

Cremet pasta riso
med jomfruhummer piment
d'espelette & tørret tomat
125,-

Som hovedret
299,-

VEGETAR MENU

Friteret landæg
anrettet med skum af mild
rygeost og vinter porre
125,-

Stegt gedefeta
med confiteret jordskok, kål og
kørvelvinegrette
225,-

2 retter 329,-

BØRNEMENU

Crudite (lille snack)
*
Stegt fiskefilet med pommes
frites
150,-

HOVEDRETTER

Dagens Helstegte fladfisk
med kapers, grillet citron og tang
350,-

Stegt grillet sprængt gris
serveret med confiteret jordskok
og stegt vinter kål
299,-

Stegt Oksemørbrad
med vinterrødder, kål og kalve
glace med madagascar peber
325,-

Tilkøb stegt Foie gras 75,-

DESSERT

Crème brûlée
tilsmagt tonkanød, hertil citron
sorbet og sprøde havreflage
125,-

Baked Alaska
med romsyltede solbær
125,-

Cafe Gourmand
Valgfri kaffe &
udvalgt sødt fra køkkenet
148,-

Blå grube
kompot af appelsin og sprøde
kerner
(osteret)
125,-



EVENING

LANDMENU

Lightly marinated ling served with pickled cucumber and spicy horseradish
with lime

*

Deep-fried free-range egg served with mild smoked cheese foam and winter
leek

*

Roasted grilled pork served with confit Jerusalem artichoke and roasted winter
cabbage

*

Blue cheese, orange compote and crispy seeds
(cheese dish)

*

Crème brûlée flavoured with tonka bean, served with lemon sorbet and crispy
oat flakes

3 courses kr. 435,- - 4 courses kr. 499,- - 5 courses kr. 549,-
Winemenu 3 glasses kr. 398,- - 4 glasses kr. 455,-

SNACKS & APPERITIF

Olive
30,-

Salted almonds
30,-

"Pork rind" with piment d'
espelette
30,-

Fricolie d'Palermo med tør ost
38,-

Pissaladière
45,-

Focaccia with olive tapenade &
green tomato
38,-

Selected salami & ham
45,-

4 selected snacks
88,-

Apperitif & 4 snacks
175,-

ADD-ONS

Fries & aioli
45,-

Grilled Salad & Vinaigrette,
Green Tomato Gremolata
59,-

Potatoes & herb butter
38,-

STARTERS

Lightly marinated ling
served with pickled cucumber
and spicy horseradish with lime
125,-

Carpaccio
with harissa, roasted courgette,
pickled onion
125,-

As main course with fries
299,-

Creamy pasta riso
with langoustine, piment
d'Espelette and sun-dried tomato
125,-

As main course
299,-

VEGETARIAN

Deep-fried country egg
served with mild smoked cheese
foam and winter leek
125,-

Fried goat's feta
with confit Jerusalem artichoke,
cabbage and chervil vinaigrette
225,-

2 courses 329,-

KIDS MENU

Crudite (light snack)
*

Fried fish fillet with fries
150,-

MAIN COURSES

Today's Fried fish on the bone
with capers, grilled lemon and
seaweed
350,-

Roasted grilled pork served with
confit Jerusalem artichoke and
roasted winter cabbage
299,-

Roasted beef tenderloin
with winter root vegetables,
cabbage and veal glace with
Madagascar pepper
325,-

Add fried foie gras 75,-

DESSERTS

Crème brûlée
flavoured with tonka bean,
served with lemon sorbet and
crispy oat flakes
125,-

Baked Alaska
with rum-pickled blackcurrants
125

Cafe Gourmand
choice of coffee & selected
sweets from the kitchen
148,-

Blue Grube
with orange compote and crispy
seeds
(cheese dish)
125,-

In case of allergies, please inform the waiters

