



AFTEN

LANDMENU

Hvid asparges i variation, sauce gribiche, sprød salat & tomatflager

*

Quenelle med pasta riso, grøn asparges, hummersauce & salvieskum

*

Perlehøne på 2 måder, let stuede radisser, grillet petit salat med sprød urtecrumble & sauce med grov sennep

*

Udvalg af 3 oste med kompot & sprøde kerner

*

Nødde pavlova, syltet rabarber, lemoncurd & rabarbersorbet

Vælg mellem

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

Vinmenu 3 glas 398,- - 4 glas 529,- - 5 glas 648,-

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 Udvalgte snacks

88,-

Apperitif & 4 snacks

175,-

VEGETAR MENU

Hvid asparges i variation

med sauce gribiche, sprød salat, tomatflager

125,-

Pocheret æg

med let stuede radisser, grillet petit salat & sprød urtecrumble

225,-

2 retter 329,-

FORRETTER

Hvid asparges i variation med sauce gribiche, sprød salat & tomatflager

125,-

Quenelle

med pasta riso, grøn asparges, hummersauce & salvieskum

125,-

Som hovedret 299,-

Andelever terrin

med brioche & Rabarberchutney

135,-

Okse Cappacio

med syltet radicio, saltet mandler estragoncreme, efterglød

125,-

Som hovedret med fritter 299,-

HOVEDRETTER

Dagens Helstegte fladfisk

med kapers, grillet citron & forårsgrønt

350,-

Perlehøne på 2 måder

let stuede radisser, grillet petit salat med sprød

urtecrumble, sauce med grov sennep

299,-

Stegt Oksemørbrad

med pomes allumettes, rødvinssyltede løg & okseglace

325,-

Tilkøb stegt Foie gras 75,-

TILKØB

Fritter & aioli

45,-

Grillet salat & vinaigrette, gramolate af grønne tomater

59,-

Kartofler & urtesmør

38,-

DESSERT

Nødde pavlova

med syltet rabarber, lemoncurd & rabarbersorbet

125,-

Profiterols

med citronskum & mørk chokolade

125,-

Cafe Gourmand

Valgfri kaffe & udvalgt sødt fra køkkenet

148,-

Udvalg af 3 oste

med kompot & sprøde kerner

125,-

BØRNEMENU

Crudite (lille snack)

*

Stegt fiskefilet med pomes frites

150,-



EVENING

LANDMENU

White asparagus medley, sauce gribiche, crisp salad & tomato flakes

*

Quenelle with riso pasta, green asparagus, lobster sauce & sage foam

*

Guinea fowl two ways, lightly braised radishes, grilled baby salad leaves with
crispy herb crumble & sauce with coarse mustard

*

Selection of 3 cheeses with compote & crispy seeds

*

Nut pavlova, pickled rhubarb, lemon curd & rhubarb sorbet

3 courses kr. 435,- - 4 courses kr. 499,- - 5 courses kr. 549,-

Winemenu 3 glasses kr. 398,- - 4 glasses kr. 529,- - 5 glasses kr. 648,-

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,-

VEGETARIAN

White asparagus

served in various ways
with gribiche sauce, crisp salad
and tomato slices

125,-

Poached egg

with lightly braised radishes,
grilled baby lettuce & crispy
herb crumble

225,-

2 courses 329,-

STARTERS

White asparagus medley
with gribiche sauce, crisp salad
& tomato flakes

125,-

Quenelle

with riso pasta, green asparagus,
lobster sauce & sage foam

125,-

As a main course 299,-

Duck liver terrine

with brioche & rhubarb chutney

135,-

Beef carpaccio

with pickled radicchio, salted
almonds, tarragon cream &
afterglow

125,-

As a main course with fritters

299,-

MAIN COURSES

Today's Fried fish on the bone

with capers, grilled lemon &
spring greens

350,-

Guinea fowl two ways

lightly braised radishes, grilled
baby lettuce with a crispy
herb crumble, sauce with
wholegrain mustard

299,-

Roasted beef tenderloin

served with pommes allumettes,
red wine-marinated onions &
beef jus

325,-

Add fried foie gras 75,-

ADD-ONS

Fries & aioli

45,-

Grilled Salad & Vinaigrette,
Green Tomato Gremolata

59,-

Potatoes & herb butter

38,-

DESSERTS

Nut pavlova

with pickled rhubarb, lemon
curd & rhubarb sorbet

125,-

Profiteroles

with lemon cream & dark
chocolate

125

Cafe Gourmand

choice of coffee & selected
sweets from the kitchen

148,-

Selection of 3 cheeses

with compote & crunchy seeds

125,-

KIDS MENU

Crudite (light snack)

*

Fried fish fillet with fries

150,-

In case of allergies, please inform the waiters

