



AFTEN

LANDMENU

Escabeche af makrel, ristet hvid asparges, rygeostecreme, kapers & koldpresset rapsolie

*

Gnocchi, ristet blåmusling, ramsløg, spinat & muslinge fumé

*

Grillet gris, grønne asparges, sylrlige rabarber & blanquette

*

Udvagte oste

*

Mousse på hvid chokolade, haveisyre, rabarbersorbet & presset butterdej

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

Ristet hvid asparges med rygeostecreme, kapers & koldpresset rapsolie

125,-

Gnocchi

med ramsløg, spinat & parmesansium

225,-

2 retter 329,-

FORRETTER

Escabeche af makrel med ristet hvid asparges, rygeostecreme, kapers & koldpresset rapsolie

125,-

Gnocchi, ristet blåmusling med ramsløg, spinat & muslinge fumé

125,-

Okse Cappacio

med syltet rødløg, saltede mandler, estragoncreme & efterglød

135,-

Som hovedret med friter 299,-

HOVEDRETTER

Dagens fisk

med kapers, grillet citron & forårsgrønt

325,-

Grillet gris

med grønne asparges, sylrlige rabarber & blanquette

299,-

Stegt Oksemørbrad

med kartofler, 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

Mousse på hvid chokolade med haveisyre, rabarbersorbet & presset butterdej

125,-

Kiksekage

med citronsorbet & syltede rabarber

125,-

Cafe Gourmand

Valgfri kaffe & udvalgt sødt fra køkkenet

148,-

Udvalg af 3 oste

med kompot & sprøde kerner

135,-

BØRNEMENU

Crudite (lille snack)

*

Stegt fiskefilet med pommes frites

150,-



EVENING

LANDMENU

Mackerel escabeche, roasted white asparagus, smoked cheese cream, capers & cold-pressed rapeseed oil

*

Gnocchi, roasted mussels, wild garlic, spinach & smoked mussel

*

Grilled pork, green asparagus, tart rhubarb & blanquette

*

Selection of cheeses

*

White chocolate mousse, wood sorrel, rhubarb sorbet & pressed puff pastry

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

Roasted white asparagus
with smoked cheese cream,
capers & cold-pressed rapeseed
oil

125,-

Gnocchi

with wild garlic, spinach &
Parmesan foam

225,-

2 courses 329,-

STARTERS

Mackerel escabeche

with roasted white asparagus,
smoked cheese cream, capers &
cold-pressed rapeseed oil

125,-

Gnocchi with roasted mussels
with wild garlic capers & spinach
with smoked mussel stock

125,-

Beef Carpaccio

with pickled red onions, salted
almonds, tarragon cream &
afterglow

135,-

As a main course with fries

299,-

MAIN COURSES

Today's fish

with capers, grilled lemon &
spring greens

325,-

Grilled pork

with green asparagus, tart
rhubarb & blanquette

299,-

Roasted beef tenderloin

served with potatoes, 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

White chocolate mousse

with wood sorrel, rhubarb
sorbet & pressed puff pastry

125,-

Biscuit cake

with lemon sorbet & pickled
rhubarb

125,-

Cafe Gourmand

choice of coffee & selected
sweets from the kitchen

148,-

Selection of 3 cheeses

with compote & crunchy seeds

135,-

KIDS MENU

Crudite (light snack)

*

Fried fish fillet with fries

150,-

In case of allergies, please inform the waiters

