



# 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 & parmesanskum

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 sprøde 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 crispy 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*

