



AFTEN

LANDMENU

Cremet lavbagt hvid fisk, radiser, citron & sprød malt

*

Åben Ravioli med Dampede blåmusling, brændt spinat & skummende Nduja

*

Grillet sprængt okseespidsbryst, nye ærter, ristet blomkål, sprød kroket med brisler & sherry sauce

*

Udvalgte oste med bagt stikkelsbær & sprøde kerner

*

Fersken sorbet, hindbærkompot, marengs & mandel crumble

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,-

Tilkøb: Brød og Arla Unika smør 25,-

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,-

TILKØB

Brød og Arla Unika smør

25,-

Fritter & aioli

45,-

Grillet salat & vinaigrette,
gramolate af grønne tomater

59,-

Kartofler & urtesmør

38,-

BØRNEMENU

Crudite (lille snack)

*

Stegt fiskefilet med pommes
frites

150,-

FORRETTER

Cremet lavbagt hvid fisk
med radiser, citron & sprød malt

135,-

Åben Ravioli

med Dampede blåmusling,
brændt spinat & skummende
Nduja

135,-

Foie gras terrin

med rabarberchutney med
ingefær & smørstegt brioche

145,-

Hummersuppe

med aioli, pocheret hvid fisk &
braiseret fennikel

145,-

Carpaccio

med løvstikkeemulsion, syltede
løg, kartoffelchips, sprød salat
& Efterglød

135,-

Som hovedret med fritter 299,-

Tilkøb: Brød og Arla Unika smør
25,-

VEGETAR MENU

Åben Ravioli

med radiser, brændt spinat &
skummende sauce

135,-

Sprød gedefriskost

med nye ærter, ristet blomkål &
sherry sauce

225,-

2 retter 329,-

HOVEDRETTER

Dagens fisk

med kapers, grillet citron &
forårsgrønt

325,-

Grillet sprængt okseespidsbryst

med nye ærter, ristet blomkål
sprød kroket med brisler &
sherry sauce

299,-

Stegt Oksemørbrad

med kartoffelchips,
rødvins syltede løg & okseglace

325,-

Fruits de mer

med rejesalat, bagt røget laks
med harrisa, sprød kuller,
gratineret jomfruhummer med
mild hvidløg & krabbeklør i skal

325,-

DESSERT

Fersken sorbet

med hindbærkompot,
marengs & mandel crumble

125,-

Chokolade fondant

med syltet rabarber, Is &
Mynteolie

125,-

Cafe Gourmand

Valgfri kaffe &
udvalgt sødt fra køkkenet

148,-

Udvalgte oste

med kompot & sprøde kerner

135,-

EVENING

LANDMENU

Creamy, gently baked white fish, radishes, lemon, and crispy malt

*

Open ravioli with steamed mussels, seared spinach, and frothy Nduja

*

Grilled braised beef brisket, fresh peas, roasted cauliflower, crispy croquette with sweetbreads & sherry sauce

*

Selected cheeses with baked gooseberries & crispy seeds

*

Peach sorbet, raspberry compote, meringue & almond crumble

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,-

Add ons: Bread and Arla Unika butter 25,-

SNACKS & APPERITIF

Olive

30,-

Salted almonds

30,-

"Pork rind" with piment d' espelette

30,-

Fricolie d'Palermo med tør ost

38,-

Pissaladière

45,-

Foccacia with olive tapenade & green tomato

38,-

Selected salami & ham

45,-

4 selected snacks

88,-

Apperitif & 4 snacks

175,-

ADD-ONS

Bread and Arla Unika butter

25,-

Fries & aioli

45,-

Grilled salad & vinaigrette, green tomato gremolata

59,-

Potatoes & herb butter

38,-

KIDS MENU

Crudite (light snack)

*

Fried fish fillet with fries

150,-

STARTERS

Creamy, baked white fish,
radishes, lemon, and crispy malt
135,-

Open ravioli
with steamed mussels, seared
spinach, and frothy Nduja
135,-

Foie gras terrine
with rhubarb chutney with ginger
& butter-fried brioche
145,-

Lobster soup
with aioli, poached white fish &
braised fennel
145,-

Carpaccio
with lovage emulsion, pickled
onions, potato crisps, crisp salad
and Efterglød
135,-

As a main course with fritters 299,-

**Add ons: Bread and Arla Unika
butter 25,-**

VEGETARIAN

Open Ravioli
with radishes, seared spinach &
frothy sauce
135,-

Crispy goat cheese
with fresh peas, roasted
cauliflower, and sherry sauce
225,-

2 courses 329,-

MAIN COURSES

Fish of the day
with capers, grilled lemon &
spring greens
325,-

Grilled braised beef brisket,
fresh peas, roasted cauliflower,
crispy croquette with
sweetbreads & sherry sauce
299,-

Pan-fried beef fillet
with potato crisps, red wine-
pickled onions & beef glaze
325,-

Fruits de mer
with prawn salad, baked smoked
salmon with harissa, crispy
haddock, langoustine au gratin
with mild garlic & crab claws in
their shells
325,-

DESSERTS

Peach sorbet
raspberry compote, meringue &
almond crumble
125,-

Chocolate fondant
with rhubarb compote, ice
cream & mint oil
125,-

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

Selection of cheeses
with compote & crunchy seeds
135,-

In case of allergies, please inform the waiters