



AFTEN

LANDMENU

Tomater i variation med safran creme, syrligt skum & toast melba

*

Letrøget makrel med syltede kartofler, fromage blanc, valle & løvstikkeolie

*

Côte de Porc med cremede ristede majs, rysteribs, brændte nye løg & sprøde svær

*

Udvalgte oste med bagt stikkelsbær & sprøde kerner

*

Jordbærmousse, "vaffel", solbørsorbet, bær & karamelsauce

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

Ad libitum

Bestilling gælder hele bordet

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

Tomater i variation

med safran creme, syrligt skum & toast melba

135,-

Letrøget makrel

med syltede kartofler, fromage blanc, valle & løvstikkeolie

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

Tomater i variation

med safran creme, syrligt skum & toast melba

135,-

Sprød gedefriskost

med cremede ristede majs, rysteribs & brændte nye løg

225,-

2 retter 329,-

HOVEDRETTER

Dagens fisk

med kapers, grillet citron & forårsgrønt

325,-

Côte de Porc

med cremede ristede majs, rystede ribs, brændte nye løg & sprøde svær

299,-

Stegt Oksemørbrad

med kartoffelchips, rødvinssyltede 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

Jordbærskum

"vaffel", solbørsorbet, bær & karamelsauce

125,-

Chokolade fondant

med syltet rabarber, Is & Mynteolie

135,-

Cafe Gourmand

Valgfri kaffe & udvalgt sødt fra køkkenet

148,-

Udvalgte oste

med kompot & sprøde kerner

135,-

Ved allergier bedes I informere tjenerne

EVENING

LANDMENU

Tomatoes served in various ways with saffron cream, tangy foam & Melba toast

*

Lightly smoked mackerel with pickled potatoes, fromage blanc, whey & lovage oil

*

Côte de Porc with Creamy Roasted Corn, Sautéed Red Currants, Caramelized Spring Onions & Crispy Pork Rinds

*

Selected cheeses with baked gooseberries & crispy seeds

*

Strawberry mousse, "waffle," black currant sorbet, berries & caramel sauce

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

Ad libitum

The order is for the whole table

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

Tomatoes in various ways

with saffron cream, tangy foam & Melba toast

135,-

Lightly smoked mackerel

with pickled potatoes, fromage blanc, whey & lovage oil

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 & Efterglød

135,-

As a main course with fritters 299,-

Add ons: Bread and Arla Unika butter 25,-

VEGETARIAN

Tomatoes in various ways

with saffron cream, tangy foam, & Melba toast

135,-

Crispy goat cheese

with creamy roasted corn, roasted ribs & caramelized spring onions

225,-

2 courses 329,-

MAIN COURSES

Fish of the day

with capers, grilled lemon & spring greens

325,-

Côte de Porc

with Creamy Roasted Corn, Sautéed Red Currants, Caramelized Spring Onions & Crispy Pork Rinds

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

Strawberry mousse

"waffle," black currant sorbet, berries & caramel sauce

125,-

Chocolate fondant

with rhubarb compote, ice cream & mint oil

135,-

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