

AFTEN

LANDMENU

Sukker saltet laks, brændt hjertesalat, røget østers creme & purløg

*

Bagt kuller, spinat med søl, grenobloise & hollandaise

*

And i variation, bønnecassoulet & sensommerkål

*

Udvalgte oste med bagt stikkelsbær & sprøde kerner

*

Fragilité med bagte blommer & fennikel is

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

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,-

FORRETTER

Sukker saltet lak

med brændt hjertesalat, røget
østers creme & purløg

135,-

Bagt kuller

med spinat med søl, grenobloise
& hollandaise

135,-

Foie gras terrin

med skalotteløgsmarmelade &
vaffel

145,-

Carpaccio

med estragonemulsion, syltede
løg, crouton, sprød salat
& Efterglød

135,-

Som hovedret med fritter 299,-

Tilkøb: Brød og Arla Unika smør

VEGETAR MENU

Blomkål

med spinat med søl, grenobloise
& hollandaise

135,-

Sprød gedefriskost

med Bønnecassoulet &
sensommerkål

225,-

2 retter 329,-

HOVEDRETTER

Dagens fisk

med kapers, grillet citron &
forårsgrønt

325,-

And i variation

med bønnecassoulet &
sensommerkål

299,-

Stegt Oksemørbrad

med kartoffelchips,
rødvins syltede løg & okseglace

325,-

DESSERT

Fragilité

med bagte blommer &
fennikel is

125,-

"Baked Alaska"

med marengs, is & sylt

148,-

Cafe Gourmand

Valgfri kaffe &
udvalgt sødt fra køkkenet

148,-

Udvalgte oste

med kompot & sprøde kerner

135,-

BØRNMENU

Crudite (lille snack)

*

Stegt fiskefilet med pommes
frites

150,-

EVENING

LANDMENU

Sugar-cured salmon, charred lamb's lettuce, smoked oyster cream & chives

*

Baked haddock, spinach with salmon, Grenobloise & hollandaise

*

Duck served in various ways, bean cassoulet & late-summer cabbage

*

Selected cheeses with baked gooseberries & crunchy seeds

*

Fragilité with baked plums & fennel ice cream

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

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,-

STARTERS

Sugar-cured salmon

with charred lamb's lettuce, smoked oyster cream & chives

135,-

Baked haddock

with spinach and dulse, Grenobloise & hollandaise

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

VEGETARIAN

Cauliflower

with spinach with salmon, Grenobloise & hollandaise

135,-

Crispy goat's cream cheese

with bean cassoulet & late-summer cabbage

225,-

2 courses 329,-

MAIN COURSES

Fish of the day

with capers, grilled lemon & spring greens

325,-

Duck served in various ways

with bean cassoulet & late-summer cabbage

299,-

Pan-fried beef fillet

with potato crisps, red wine-pickled onions & beef glaze

325,-

DESSERTS

Strawberry mousse

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

125,-

"Baked Alaska"

Meringue, ice cream & jam

135,-

Cafe Gourmand

choice of coffee & selected sweets from the kitchen

148,-

Selection of cheeses

with compote & crunchy seeds

135,-

KIDS MENU

Crudite (light snack)

*

Fried fish fillet with fries

150,-