

## CAVIAR - FORRETTER - STARTERS

### CAVIAR

*Imperial Royal selection fra Stokkebye 30 gr - 545*

IMPERIAL ROYAL SELECTION  
FROM STOKKEBYE GR 30 GR.

*Baerii selection fra Stokkebye 30 gr - 495*

BAERII SELECTION FROM STOKKEBYE 30 GR.

*Ørredrogn fra Stokkebye 30 gr - 155*

TROUT ROE FROM STOKKEBYE 30 GR.

### SUPPE / SOUP

*Klassisk Løguppe - 125*

CLASSIC ONION SOUP

### FISK - SKALDYR / FISH - SHELLFISH

*Tun Tatar - brunoise - sort oliven - 140*

TUNA TARTARE - BRUNOISE - BLACK OLIVE

*Pighvar - zucchini - cremet sauce - 175*

TURBOT - ZUCCHINI - BROWNEB BUTTER

*Graved laks- røvesauce - 155*

CURED SALMON - HONEY-MUSTARD

*Moules - hvidløg - persille - 145*

MOULES - GARLIC - PARSLEY

*6 stk. Jomfrubummer - urtesmør - 255*

6 LANGOUSTINES - HERB BUTTER

*Ricotta Citron Ravioli - hummer - 235*

RICOTTA LEMON RAVIOLI - LOBSTER

*Lynstegt tun - sprøde grøntsager - 195*

SEARED TUNA - CRISPY VEGETABLES

*Udvalg af Østers*

*Portugisiske pr. stk. 28*

*Fine de Claire pr. stk. 28*

*Ostra Régal pr. stk. 50*

SELECTION OF OYSTERS

*1/2 Hummer - grillet - salat - dip - 295*

1/2 LOBSTER - GRILLED - SALAD - DIP

### PLATEAU FRUITS DE MER PRESTIGE

*Hummer - krabbeklo - rejer - muslinger - østers - rosé rejer*

*jomfrubummer - garniture*

LOBSTER - CRAB CLAW - SHRIMPS - CLAMS - OYSTERS - ROSÉ SHRIMPS

LANGOUSTINES - GARNISH

- 895

### KØD - FJERKRÆ / MEAT - POULTRY / SEASONAL

*Foie Gras Terrin - 195*

FOIE GRAS TERRINE

*Klassisk Carpaccio - 155*

CLASSIC CARPACCIO

*Stegt Foie Gras - 195*

FRIED FOIE GRAS

## HOVEDRETTER / MAIN COURSES

### KØD / MEAT

*300 gr. Rib-eye Steak - sauterede grøntsager - trøffelsauce - 345*  
RIB-EYE STEAK - SAUTEED VEGETABLES - TRUFFLE SAUCE

*400 gr. Steak Béarnaise - fritter - 370*  
STEAK BÉARNAISE - FRIES

*Tournedos - madeirasauce - 310 / + foie gras og trøfler - 360*  
*Sauterede grøntsager*  
TOURNEDOS ROSSINI - MADEIRASAUCE / + FOIE GRAS AND TRUFFLES  
SAUTEED VEGETABLES

*And ala' orange - knoldselleri pure - pære - 265*  
DUCK ALA 'ORANGE - CELERIAC PURE - PEAR

*Kalvelever - variation af løg - gurkemeje - persilleolie - 195*  
VEAL LIVER - VARIATION OF ONIONS -  
TURMERIC - PARSLEY OIL

*Rørt Tatar - fritter - 180*  
STIRRED BEEF TARTARE - FRIES

*Lamme Carré - savoykål - kastanjer 295*  
LAMB CARRÉ - SAVOY CABBAGE - CHESTNUTS

*Andesteg - æble - svesker - rødkål - brun sauce 265*  
ROAST DUCK - APPLE - PRUNES - RED CABBAGE - BROWN SAUCE

### FISK - SKALDYR / FISH - SHELLFISH

*Filet af torsk - 235*  
*pandestegt grønkål - rejer - blåmuslinger - kikærter*  
FILLETS OF COD - PAN-FRIED GREEN  
CABBAGE - SHRIMPS - BLUE MUSSELS -  
CHICKPEAS

*Helstegt Rødtunge Meunière - 235*  
LEMON SOLE MEUNIÈRE

*Filet af Pigbvar - 295*  
*Sauterede grøntsager - cremet sauce - dildolie*  
TURBOT FILLET - SAUTEED VEGETABLES  
CREAMY SAUCE - DILL OIL

### SIDES

*Fritter - 55*  
FRIES

*Salat - 55*  
SALAD

*Spinat - 55*  
SPINACH

*Grøntsager - 65*  
VEGETABLES

### OST / CHEESE

*3 Oste - 115*  
3 CHEESES

*5 Oste - 150*  
5 CHEESES

### DESSERT

*Rom Babá - surkirsebær - piskefløde - 95*  
ROM BABÁ - AMARENE - CREAM

*Ris á l'amande - kirsebærsauce - 95*  
RIS Á L'AMANDE - CHERRY SAUCE

*Vanilje Crème Brûlée - 95*  
VANILLA CRÈME BRÛLÉE

*Pocheret pære - vaniljeis - 95*  
POACHED PEAR - VANILLA ICE CREAM

*Is/Sorbet - 35 pr. stk.*  
ICE CREAM/SORBET

*Chokolade Mousse - mandarin - 95*  
CHOCOLATE MOUSSE - MANDARIN

*Dagens Kage - 55*  
TODAY'S CAKE

*3 Petits Fours - 70*  
3 PETITS FOURS