

## FROKOST / LUNCH

### SUPPE / SOUP

*Klassisk løgsuppe* 125  
CLASSIC ONION SOUP

### SALAT / SALAD

*Cæsar Salat - syltet chili* 140  
CAESAR SALAD - PICKLED CHILI

*Gratineret Gedeost* 155  
GRATINATED GOAT'S CHEESE

### SKALDYR & ØSTERS / SHELLFISH & OYSTERS

*1/2 Hummer - grillet* 245  
1/2 LOBSTER - GRILLED

*6 stk. Jomfruhummer - urtesmør* 255  
SIX LANGOUSTINES - HERB BUTTER

*6 stk. Fine De Claire Østers* 165  
6 FINE DE CLAIRE OYSTERS

*Moules Frites* 175

*Eggs Benedict* 130

*Eggs Benedict med Laks* 145  
EGGS BENEDICT WITH SALMON

*Eggs Royal* 175  
EGGS BENEDICT WITH SALMON AND CAVIAR

### SANDWICH

*Klassisk Club Sandwich* 175

*Croque Monsieur* 115

*Club Sandwich på Rugbrød* 140  
CLASSIC CLUB SANDWICH ON RYE BREAD

*Croque Madame* 125

### SMØRREBRØD / DANISH OPEN-FACED SANDWICHES

*Æg & Rejer* 125  
EGG & SHRIMPS

*Roastbeef* 130  
ROAST BEEF ON RYE BREAD

*Røget Laks - avocadomousse - æg* 145  
SMOKED SALMON - AVOCADO MOUSSE - EGG

*Rørt Hønsesalat* 105  
STIRRED CHICKEN SALAD

### PLATEAU FRUITS DE MER PRESTIGE

*Hummer - krabbeklo - rejer - clams - østers - rosé rejer - jomfruhummer - garniture*  
LOBSTER - CRAB CLAW - SHRIMPS - CLAMS - OYSTERS - ROSÉ SHRIMPS - LANGOUSTINES - GARNISH

895

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### SILD / HERRING

*Fulesild - crème fraîche - æble 95*  
CHRISTMAS HERRING - CRÈME FRAÎCHE - APPLE

*Marineret Sildefilet - karrysalat 85*  
MARINATED HERRING FILLET - CURRY SALAD

*Lun Stegt Sild 95*  
WARM FRIED HERRING

*Marineret Sildefilet 75*  
MARINATED FILLET OF HERRING

*Udvalg af Sild 125*  
SELECTION OF HERRING

### FISK / FISH

*Gravad Laks - røvesovs 155*  
PICKLED SALMON - DILL-MUSTARD SAUCE

*Røget Laks - røæg 155*  
SMOKED SALMON - SCRAMBLED EGGS

*Pandestegt Rødspættefilet 125*  
PAN-FRIED FILLET OF PLAICE

*Tun Tatar 140*  
TUNA TARTARE

*Filet af Pighvar - grøntsager - karseolie 295*  
FILLET OF TURBOT - GREENS - CRESS OIL

*Pandestegt Rødspættefilet - rejer 135*  
PAN-FRIED FILLET OF PLAICE & SHRIMPS

### KØD & FJERKRÆ / MEAT & POULTRY

*Foie Gras Terrin 185*  
FOIE GRAS TERRINE

*Pariserbøf 165*  
DANISH 'BEEF PARIS'

*Klassisk Carpaccio 155*  
CLASSIC CARPACCIO

*Klassisk Andesteg 265*  
DUCK ROAST - APPLES - PRUNES  
RED CABBAGE - GRAVY

*Klassisk Tatar 160*  
CLASSIC BEEF TARTARE

*Dansk Oksemørbrad 210*  
DANISH BEEF TENDERLOIN

*Klassisk Flæskesteg 170*  
PORK ROAST - RED CABBAGE  
PICKLED CUCUMBER

*Klassisk Leverpostej 125*  
WARM LIVER PATE - BACON  
MUSHROOMS - BEETROOTS

*Rørt Tatar 185*  
STIRRED BEEF TARTARE

*Frokostbøf 245*  
LUNCH STEAK

*Stegt Lys Kalvelever 145*  
LIGHT FRIED VEAL LIVER

### OST / CHEESE

*3 Oste 115*  
3 CHEESES

*5 Oste 150*  
5 CHEESES

*Gamle Ole 85*  
MATURED CHEESE

*Gorgonzola 85*

### DESSERT

*Vanilje Crème Brûlée 105*  
VANILLA CRÈME BRÛLÉE

*Chokolade Kirsebær Drøm 105*  
CHOCOLATE CHERRY DREAM

*3 Petits Fours 70*  
3 PETITS FOURS

*Ris à l'amande - kirsebærsauce 105*  
RIS À L'AMANDE - CHERRY SAUCE

*Gammeldags Æblekage 105*  
OLDFASHIONED APPLE TRIFLE

*Dagens Kage 55*  
TODAY'S CAKE

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