

CAVIAR - FORRETTER - STARTERS

CAVIAR

Rossini Oscietra Caviar gr 30 gr. - 545
ROSSINI OSCIETRA CAVIAR GR 30 GR.

Rossini White Sturgeon Caviar 30 gr. - 495
ROSSINI WHITE STURGEON CAVIAR 30 GR.

Ørredrogn fra Rossini 30 gr. - 155
TROUT ROE FROM ROSSINI 30 GR.

SUPPE / SOUP

Skovsvampesuppe - rødbede crumble - creme fraiche - 125
FOREST MUSHROOM SOUP - BEETROOT CRUMBLE - SOUR CREAM

FISK - SKALDYR / FISH - SHELLFISH

Tun Tatar - brunoise - sort oliven - 140
TUNA TARTARE - BRUNOISE - BLACK OLIVE

Moules - hvídløg - persille - 145
MOULES - GARLIC - PARSLEY

Lynstegt tun - sprøde grøntsager - 195
SEARED TUNA - CRISPY VEGETABLES

Pighvar - zucchini - brunet smør - merian 175
TURBOT - ZUCCHINI -
BROWNEED BUTTER - MARJORAM

6 stk. Jomfrubummer - urtesmør - 255
6 LANGOUSTINES - HERB BUTTER

Ricotta Citron Ravioli - hummer - 235
RICOTTA LEMON RAVIOLI - LOBSTER

1/2 Hummer - grillet - salat - dip - 295
1/2 LOBSTER - GRILLED - SALAD - DIP

6 stk. Fine de Claire Østers - 160
6 FINE DE CLAIRE OYSTERS

KØD - FJERKRÆ / MEAT - POULTRY / SEASONAL

Foie Gras Terrin - 195
FOIE GRAS TERRINE

Klassisk Carpaccio - 155
CLASSIC CARPACCIO

Stegt Foie Gras - 195
FRIED FOIE GRAS

Svampe a la creme 175
MUSHROOM A LA CREME

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

HOVEDRETTER / MAIN COURSES

KØD / MEAT

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

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

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

Rørt Tatar - fritter - 180
STIRRED BEEF TARTARE - FRIES

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

Lamme Carré - savoykål - kastanje - 295
LAMB CARRÉ - SAVOY CABBAGE - CHESTNUT

FISK - SKALDYR / FISH - SHELLFISH

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

Helstegt Rødtunge Meunière - 235
LEMON SOLE MEUNIÈRE

Filet af Pighvar - 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

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 - kokosnød - 95
CHOCOLATE MOUSSE - COCONUT

Dagens Kage - 55
TODAY'S CAKE

3 Petits Fours - 70
3 PETITS FOURS