

## FROKOST / LUNCH

### SUPPE / SOUP

KLASSISK LØGSUPPE - 135  
*classic onion soup*

### SALAT / SALAD

CÆSAR SALAT - SYLTET CHILI - 155  
*caesar salad - pickled chili*

JULESALAT - OKSEKØD - 165  
FENNIKEL - BOLCHEBEDE -  
VALNØD - BALSAMICO  
*beef - willoof - fennel - beets -  
walnuts - balsamico*

GRATINERET GEDEOST - 165  
*gratinated goat's cheese*

EGGS BENEDICT - 155  
*eggs Benedict*

EGGS BENEDICT - LAKS - 155  
*eggs benedict - salmon*

EGGS ROYAL - 175  
*eggs benedict - salmon - caviar*

## SKALDYR & ØSTERS / SHELLFISH & OYSTERS

1/2 HUMMER - GRILLET - 245  
*1/2 lobster - grilled*

MOULES FRITES - 195  
*moules frites*

6 STK. JOMFRUHUMMER - URTESMØR - 275  
*6 langoustines - herb butter*

### UDVALG AF ØSTERS

PORTUGISISKE PR. STK. 28  
FINE DE CLAIRE PR. STK. 28  
OSTRA RÉGAL PR. STK. 50  
*selection of oysters*

## PLATEAU

### FRUITS DE MER PRESTIGE

HUMMER - KRABBEKLO - REJER - MUSLINGER - ØSTERS - ROSÉ REJER JOMFRUHUMMER - GARNITURE  
*lobster - crab claw - shrimps - clams - oysters - rosé shrimps langoustines - garnish*  
- 895

## SANDWICH

KLASSISK CLUB SANDWICH - 175  
*classic club sandwich*

CLUB SANDWICH - 140  
PÅ RUGBRØD  
*classic club sandwich on rye bread*

CROQUE MONSIEUR - 135

CROQUE MADAME - 145

## SMØRREBRØD / DANISH OPEN-FACED SANDWICHES

RØGET LAKS - AVOCADOMOUSSE - ÆG - 160  
*smoked salmon - avocado mousse - egg*

ÆG & REJER - 145  
*egg & shrimps*

ÆG & TOMAT - 95  
*egg & tomato*

ROASTBEEF - 145  
*roast beef on rye bread*

RØRT HØNSESALAT - 125  
*stirred chicken salad*

## FROKOST / LUNCH

### SILD / HERRING

CHRISTIANSØ PIGENS KRYDDERSILD - 95  
*christiansø pigens pickled herring*

STEGT SILD - 95  
*fried herring*

MARINERET SILDEFILET - KARRYSALAT - 95  
*marinated herring fillet - curry salad*

MARINERET SILDEFILET - 95  
*marinated fillet of herring*

UDVALG AF SILD - 145  
*selection of herring*

### FISK / FISH

LYNSTEGT TUN - SPRØDE GRØNTSAGER - 195  
*seared tuna - crispy vegetables*

FILET AF PIGHVAR - 295  
ÅRSTIDENS GRØNTSAGER - CREMET SAUCE - DILDOLIE  
*turbot fillet - seasonal vegetables - creamy sauce - dill oil*

TUN TATAR - 160  
*tuna tartare*

PANDESTEGT RØDSPÆTTEFILET - 140  
*pan-fried fillet of plaice*

PANDESTEGT RØDSPÆTTEFILET - REJER - 160  
*pan-fried fillet of plaice & shrimps*

RØGET LAKS - RØRÆG - 165  
*smoked salmon - scrambled eggs*

### KØD & FJERKRÆ / MEAT & POULTRY / SEASONAL

FOIE GRAS TERRIN - 195  
*foie gras terrine*

PARISERBØF - 190  
*danish 'beef paris'*

FROKOSTBØF - 245  
*lunch steak*

KLASSISK TATAR - 175  
*classic beef tartare*

BØF RYDBERG - 210  
*steak à la rydberg*

KLASSISK CARPACCIO - 165  
*classic carpaccio*

RØRT TATAR - 185  
*stirred beef tartare*

DANSK OKSEMØRBRAD - 210  
*danish beef tenderloin*

STEGT LYS KALVELEVER - 160  
*light fried veal liver*

### OST / CHEESE

3 OSTE - 115  
*3 cheeses*

5 OSTE - 150  
*5 cheeses*

GAMLE OLE - 85  
*matured cheese*

GORGONZOLA - 85

### DESSERT

MILLEFEUILLE - CHANTILLY - RIBS - 95  
*millefeuille - chantilly - currant*

VANILJE CRÈME BRÛLÉE - 95  
*vanilla crème brûlée*

DAGENS KAGE - 55  
*today's cake*

CHOKOLADE - ANANAS - KOKOS - 95  
*chocolate - pineapple - coconut*

IS/SORBET - 35 PR. STK.  
*ice cream/sorbet*

POCHERET PÆRE - VANILJEIS - 95  
*poached pear - vanilla ice cream*

VICTOR'S FLØDEBOLLER - PR. STK 35  
*chocolate covered marshmallows*