

CAVIAR - FORRETTER - STARTERS

CAVIAR FRA STOKKEBYE / CAVIAR FROM STOKKEBYE

ØRREDROGN
30 GR - 155
Trout roe 30 gr.

BAERII
30 GR - 495
Baerii 30 gr.

IMPERIAL ROYAL
30 GR - 545
Imperial Royal 30 gr.

SUPPE / SOUP

SKOVSVAMPESUPPE - 135
GRUYERE - LUFTTØRRET SKINKE - PERSILLE
Forrest mushroom soup - gruyere - prosciutto - parsley

FISK - SKALDYR / FISH - SHELLFISH

UDVALG AF ØSTERS

selection of oysters

FINE DE CLAIRE PR. STK. 28

OSTRA RÉGAL PR. STK. 50

LIMFJORD PR. STK. 50



GRATINERET ØSTERS PR. STK. 55
HOLLANDAISE - BACON - WHISKY

*Gratinated oyster -
hollandaise - bacon - whiskey*

FENNIKEL GRAVAD LAKS - 155
CREME FRAICHE - CITRON - DILD
Fennel cured salmon - creme fraiche - lemon - dill

MOULES - HVIDLØG - PERSILLE - 145
moules - garlic - parsley

LAKSETARTAR - 175
RØDBEDER - AVOCADO
Salmon Tartar - Red beets - avocado

KANTARELTOAST - AND - RØDVIN - 215
Chanterelle toast - duck - red wine

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

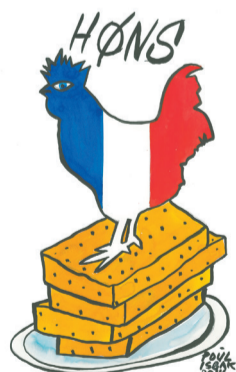
EFTERÅRETS GRØNSAGSRØSTI - 175
CREME FRAICHE - CAVIAR
Autumn vegetable rösti - creme fraiche - caviar

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 JOMFRUHUMMER - GARNITURE
lobster - crab claw - shrimps - clams - oysters - rosé shrimps langoustines - garnish
- 895 (for 1 - 495)



KØD - FJERKRÆ / MEAT - POULTRY / SEASONAL

OKSECARPACCIO - 160
SALTET ÆGGEBLOMME -
SYLTEDE LØG - ØRREDROGN
*Beef carpaccio - Cured egg yolk -
pickled onion - trout roe*

FOIE GRAS TERRIN - 195
foie gras terrine

FOIE GRAS PATÉ - 195
PISTACIENØDDER - MANDEL -
RØDVINSREDUKTION
*Foie gras paté - pistachios - almond -
red wine reduction*

HOVEDRETTER / MAIN COURSES

KØD / MEAT

300/400 GR. RIB-EYE STEAK - 345/370
ÅRSTIDENS GRØNTSAGER - TRØFFELSAUCE -
rib-eye steak - seasonal vegetables - truffle sauce

300/400 GR. STEAK BÉARNAISE - FRITTER - 345/370
steak béarnaise - fries

TOURNEDOS - MADEIRASAUCE - 310 / + FOIE GRAS OG TRØFLER - 360
ÅRSTIDENS GRØNTSAGER
*tournedos rossini - madeirasauce / + foie gras and truffles
seasonal vegetables*

PANERET KALVELEVER - 195
HVIDLØG - GRUYERE - CHILI -
breaded veal liver - Garlic - gruyere - chili

RØRT TATAR - FRITTER - 195
stirred beef tartare - fries

LAMMESKANK A LA ANDALUSIEN - 255
TOMAT - SHERRY - BØNNER
lamb shank a la Andaluz - tomato - sherry - beans

BOEUF BOURGUIGNON - 245
EFTERÅRETS GRØNTSAGER - RØDVINSSAUCE
beef bourguignon - Autumn vegetables - Red wine sauce

FISK - SKALDYR / FISH - SHELLFISH



TORSK AU VIN - 235
ÅRSTIDENS GRØNTSAGER -
RØDVINSSAUCE
*Cod au vin - Autumn vegetables -
Red wine sauce*

HELSTEGT RØDTUNGE MEUNIÈRE - 245
lemon sole meunière

FILET AF PIGHVAR - 295
ÅRSTIDENS GRØNTSAGER -
CREMET SAUCE - DILDOLIE
*turbot fillet - seasonal 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

CHOKOLADEMOUSSE - FLØDESKUM - BLÅBÆRCOULIS - 69
Chocolate mousse - cream - blueberry coulis

VANILJE CRÈME BRÛLÉE - 95
vanilla crème brûlée

POCHERET PÆRE - 69
BRANDY CREME - HVID CHOKOLADE GANACHE
Poached pear - brandy cream - white chocolate ganache

BLANDEDE BÆR - 110
CREME - CRÈME DE CASSIS
Mixed berries - creme - crème de cassis



ÆBLE-PÆRE TÆRTE - 79
KANEL - KARDEMOMME - VANILLEIS
*apple & pear tarte - Cinamon -
cardemum - Vanilla ice cream*

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

VICTOR'S GANACHE TRØFLER - 2 FOR 60
Victor's ganache truffles