

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

BUTTERNUT SUPPE - 135
TRØFFELSKUM
butternut soup - truffel foam

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

ØSTERS AMBASSADØR PR. STK. 65
AVOKADO SALAT - KARAMELLISERET BACON -
PERSILLE

*Oyster Ambassador - avocado salad -
caramelized bacon - parsley*

TOAST SKAGEN - 175
REJER - MAYONNAISE -
RØDLØG - DILD - ØRREDROGN
*toast Skagen - shrimps - mayonnaise -
red onions - dill - trout roe*

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

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

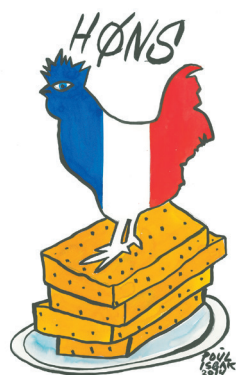
6 STK. JOMFRUHUMMER - URTESMØR - 275
6 langoustines - herb butter

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 claws - shrimps - clams - oysters - rosé shrimps langoustines - garnish
- 895 (for 1 per. - 495)



KØD - FJERKRÆ / MEAT - POULTRY / SEASONAL

OKSECARPACCIO - 175
FENNIKEL SALAT - FRISK PÆRE -
PECAN - TRØFFELØST
*beef carpaccio - fennel salad - fresh pear -
pecan - truffle cheese*

FOIE GRAS TERRIN - 195
foie gras terrine

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

BRAISERET KALVE KÆBER - 220
POMME LYONNAISE - RØDVINSSAUCE -
RISTET HVIDLØG - SVAMPE
*Braised veal cheek - red wine sauce - pomme lyonnaise -
roasted garlic - mushrooms*

RØRT TATAR - FRITTER - 195
stirred beef tartare - fries

FISK - SKALDYR / FISH - SHELLFISH



HELSTEGT RØDTUNGE MEUNIÈRE - 245
lemon sole meunière

STEGT PIGHVAR - 285
BISQUE - HUMMER - SAFRAN - PERNOD - RIS
bisque cooked turbot - lobster - saffron - pernod - rice

SIDES

FRITTER - 55
fries

SALAT - 55
salad

SPINAT - 55
spinach

GRØNTSAGER - 55
vegetables

OST / CHEESE

3 OSTE - 115
3 cheeses

5 OSTE - 150
5 cheeses

DESSERT

VANILJE CRÈME BRÛLÉE - 95
vanilla crème brûlée

CHEESECAKE - 95
MANGO - INGEFÆR SKORPE
Cheesecake - mango - ginger crust

DAGENS KAGE - 75
today's cake



APPELSIN MOUSSE - 95
CHOKOLADE
Orange mousse - chocolate

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

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