

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

KARTOFFELPORRE SUPPE - 145
GRØNNE ASPARGES - POCHEREDE ÆG - TRØFFEL
Potato Leek soup - green asparagus - poached eggs - truffte

HVIDE ASPARGES MED HOLLANDAISE - 195 / + FJORDREJER - 295
white asparagus with hollandaise / + fjord shrimps (when available)

FISK - SKALDYR / FISH - SHELLFISH

UDVALG AF ØSTERS

selection of oysters

PORTUGISISKE PR. STK. 28

FINE DE CLAIRE PR. STK. 28



OSTRA RÉGAL PR. STK. 50

LIMFJORD PR. STK. 50

TUN TATAR - BRUNOISE - SORT OLIVEN - 160
tuna tartare - brunoise - black olive

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

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

PIGHVAR - ZUCCHINI - CREMET SAUCE - 175
turbot - zucchini - browned butter

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

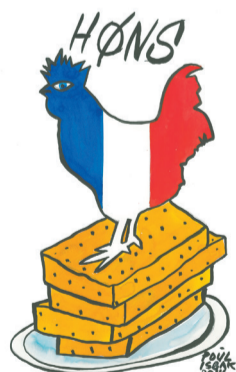
RICOTTA CITRON RAVIOLI - HUMMER - 235
ricotta lemon ravioli - lobster

1/2 HUMMER - GRILLET - SALAT - DIP - 295
1/2 lobster - grilled - salad - dip

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



KØD - FJERKRÆ / MEAT - POULTRY / SEASONAL

ANDE LEVER TERRIN - 195
duck liver terrine

OKSE CARPACCIO - 150
MARINEREDE SVAMPE - SENNEPSFRØ - PARMASAN
beef carpaccio - marinated mushrooms
mustard seeds - parmesan

STEGT ANDE LEVER - 195
fried duck liver

HOVEDRETTER / MAIN COURSES

KØD / MEAT

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

400 GR. STEAK BÉARNAISE - FRITTER - 370
steak béarnaise - fries

TOURNEDOS - MADEIRASAUCE - 310 / + ANDE LEVER OG TRØFLER - 360
ÅRSTIDENS GRØNTSAGER
*tournedos rossini - madeirasauce / + duck liver and truffles
seasonal vegetables*

KALVELEVER - 195
VARIATION AF LØG - GURKEMEJE - PERSILLEOLIE
veal liver - variation of onions - turmeric - parsley oil

RØRT TATAR - FRITTER - 180
stirred beef tartare - fries

LAMME SKANK - 275
SAVOYKÅL - JORDSKOKKER - MINT SAUCE
savoy cabbage - jerusalem artichokes - mint sauce

FISK - SKALDYR / FISH - SHELLFISH



FILET AF TORSK - 235
ÅRSTIDENS GRØNTSAGER - HOLLANDAISE -
LØVSTIKKEOLIE
*seasons vegetables - hollandaise -
lovage oil*

HELSTEGT RØDTUNGE MEUNIÈRE - 235
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

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

VANILJE CRÈME BRÛLÉE - 95
vanilla crème brûlée

RABARBER - HVID CHOKOLADE - VANILJEIS - 95
rhubarb - white chocolate - vanilla ice cream

SKOVBÆR FLAMBÉ - GIN - CITRONMOUSSE - 95
Forest Berries - flambé - gin - lemon mousse



DAGENS KAGE - 55
today's cake

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

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



TEATERMENU - THEATER MENU
sunday - wednesday - 17:30 - 18:30

