

# DÉJEUNER

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## ØSTERS OYSTERS

pr. stk. - a piece

Gillardeau - 65

Fine de Claire - 45

Josephine - 60

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## SANDWICH

### Club sandwich

Kylling supreme, bacon, karry dressing, salat og tomat, serveret med fritter - 205  
*Chicken supreme, bacon, curry dressing, lettuce and tomato served with fries*

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### Croque monsieur

Gratineret cantal ost og skinke sandwich serveret med cornichons og sennep - 140  
*Gratinated cantal cheese and ham sandwich served with cornichons and mustard*

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### Croque madame

Gratineret cantal ost og skinke sandwich serveret med cornichons, sennep og et spejlæg - 160  
*Gratinated cantal cheese and ham sandwich served with cornichons, mustard and a fried egg*

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## SALAT SALAD

### Cæsar salat

Hjertesalat vendt in Cæsardressing serveret med kylling supreme, croutons, parmesan, og syltede chili - 205  
*Baby gem salad turned in Caesar dressing, served with chicken supreme, croutons, parmesan, and pickled chili*

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### Gedeost salat

Blandet salat vendt i Balsamico vinaigrette serveret med pocheret pære, valnød og gratineret gedeost - 215  
*Mixed salad turned in Balsamico vinaigrette served with poached pear, walnut and gratinated goat cheese*

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## SIDES

Fritter - fries - 75

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Salat - salad - 65

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## SKALDYR SEAFOOD

### Grillet 1/2 hummer

med citron og mayo - 350  
*Grilled 1/2 Lobster with lemon and mayo*

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### Jomfruhummer

med urtesmør og pernod - 275  
*With herb butter and pernod*

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## SILD HERRING

### Christiansøpigens kryddersild

med æggeblomme, kapers og løg - 140  
*Christiansøpigens spiced herring with egg yolk, capers and onions*

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### Karrymarineret sild

med løg, friterede kapers og kørvel - 140  
*Curry marinated herring with onions, deep-fried capers and chervil*

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### Stegte sild

med æblekompot, æggeblommecreme og peberrod - 140  
*With apple compote, egg yolk cream and horseradish*

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### Udvalg af sild - 210

*Selection of herring*

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## SUPPE SOUP

### Fransk løgsuppe

serveret gratineret med croutoner - 215  
*French onion soup served gratinated with croutons*

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## SMØRREBRØD *OPEN-FACED SANDWICH*

### Kartoffelmad

med løvstikke mayo, karamelliseret løg puré,  
kartoffelchips - 160

*Potatoes on rye bread with lovage mayo,  
caramelized onion puree, potato chips*

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### Krabbesalat

med purløg og brunt smør serveret med brioche - 250  
*Crab salad with chives and brown butter served with brioche*

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### Rørt hønsesalat

med æble, selleri, confit bøgehatte, bacon og karse - 165

*Creamy chicken salad with apple, celery,  
confit brown beech mushroom, bacon and cress*

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### Æg og rejer

med smilende æg og mayo - 205

*With shrimp, soft boiled egg and mayo*

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### Røget laks

med rygeost, æggeblomme creme,  
boghvede og fennikel - 175

*Smoked salmon with smoked cheese,  
egg yolk cream, buckwheat and fennel*

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### Rødspættefilet

med grov remoulade, syltede agurker, citron og dild - 195

*Filet of plaice with coarse remoulade,  
pickled cucumber, lemon and dill*

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### Rørt oksetatar

med kapers, cornichoner, tomat, sennep,  
cognac og krydderurter. Serveres med friter - 215  
*Stirred tartare of beef with capers, cornichons, tomato,  
mustard, cognac and herbs. Served with fries*

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## VARME RETTER *WARM DISHES*

### Bagt græskar

med stegte østershatte og græskarpuré - 235

*Baked pumpkin with fried oyster mushrooms  
and pumpkin puree*

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### Helstegt rødtunge

med smørsauce, citron og kartofler med persille - 395

*Whole-fried lemon sole with butter sauce,  
lemon and potatoes with parsley*

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### Stegt pighvarfilet

med porrer, ørredrogn og jomfruhummer blanquette - 385  
*Filet of turbot with leeks, trout roe and langoustine blanquette*

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### Dampede limfjordsmuslinger

med krydderurter og hvidløgsmør - 225

*Steamed limfjords-mussels with herbs and garlic butter*

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### Bøf Rydberg

oksemørbrad med løg, kartofler,  
æggeblomme og peberrodscreme - 270

*Beef tenderloin fried with onions,  
potatoes, egg yolk and horseradish cream*

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### Pariserbøf - 225

*Danish beef Paris*

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### 300 gram rib-eye steak

med béarnaisesmør og friter - 425

*300 gram rib-eye steak with béarnaise butter and fries*

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## DESSERT & OST *DESSERT & CHEESE*

### Vanilje crème brûlée - 150

*Vanilla crème brûlée*

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### Chokolademousse

med kokossorbet - 150

*Chocolate mousse with coconut sorbet*

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### Grand marnier crème caramel - 150

*Grand marnier Crème caramel*

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### Dagens kage - 85

*Cake of the day*

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### Is - 40

*Ice cream*

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### Fylt chokolade fra Alida Marstrand 2 stk - 75

*Filled chocolate from Alida Marstrand*

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### Franske oste

2 slags - 145

3 slags - 170

*French cheeses*

*2 or 3 kind*

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