



Dinner

– STARTERS –

BEETROOT CURED SALMON 195 DKK
With avocado mousse, sweet mustard, pickled red onion & dill

TROUT ROE 250 DKK
With soured cream, red onion & toasted rye bread

GRATINATED GOAT CHEESE 215 DKK
Salad with endives, pickled pear, walnuts & lemon vinaigrette

STEAMED MUSSELS 185 DKK
With Mild garlic blanquette & French fries

SALT BAKED CELERIAC 175 DKK
With fried mushrooms, pickled beets, roasted nuts & butter sauce

CHICKEN VELOUTÉ 165 DKK
With crispy vegetables a la brunoise, fresh herbs & croutons

Specialties

GILLARDEAU OYSTERS 65 DKK per piece
With garnish

R.A.P. 195 DKK
With quince compote & toasted bread

CLASSIC CARPACCIO 215 DKK
With parmesan & virgin olive oil

STEAMED MUSSELS 225 DKK
Mild garlic blanquette & French fries

VICTOR'S STEAK TARTARE 225 DKK
With French fries

– MAINS –

PATATO PAVET 175 DKK
With fresh truffle & thyme crème

LEMON SOLE À LA MEUNIÈRE 395 DKK
With capers & lemon

TURBOT 425 DKK
With soft baked leeks, hazelnuts & Beurre Blanc

FRIED CALF'S LIVER 285 DKK
Served "a la Anglais" with bacon, capers, red wine sauce & potatoes

CONFIT DE CANARD 365 DKK
With cream of carrot & green apples, sauteed wild endive & chirvel

VEAL Tournedos 455 DKK
With celeriac, seasonal vegetables, Jus Court Au Vin, fresh truffle & potatoes

BEEF RIBEYE 425 DKK
Sauce Béarnaise & French fries

– SIDES –

FRIES 75 DKK

SALAD 75 DKK

FRIED VEGETABLES 75 DKK

– CHEESE & DESSERT –

CHEESE PLATE 3 pieces 135 DKK / 5 pieces 215 DKK

TODAY'S TART 85 DKK

CRÈME BRÛLÉE 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

DARK CHOCOLATE CREMEUX 145 DKK
With hazelnuts, almonds & espresso mousse

PETIT FOURS 75 DKK for 2 pieces

Information about the content of allergenes can be obtained from the staff.

A fee may apply when paying with corporate cards or cards issued outside the EU, in accordance with applicable legislation.
The fee depends on the card type and country of origin. The fee will be displayed on the payment terminal at the time of payment.