

Dinner

- STARTERS -

HALF LOBSTER 365 DKK
With celeriac & green apples

BROWN CRAB SALAD 210 DKK
With tomato coulis & fris e salad

FRESH SMOKED SALMON 185 kr.
With cucumber, Dijon mustard & soured creme

LIGHTLY SALTED TROUT ROE 195 DKK
Soured cream & toasted rye bread

GRATINATED GOAT CHEESE 215 DKK
Salad with pickled pear & walnuts

CREAMY SOUP OF GREEN LENSES FROM PUY 215 DKK
With marinated gizzard, duckliver & croutons

MARINATED HALIBUT 225 DKK
In a fresh marinade, Sicilian style

- MAINS -

MUSHROOM CASSOULET 235 DKK
With Porcini, Gruy re, Parmesan & beans.
Add truffles price of the day

DOVER SOLE   LA MEUNI RE 395 DKK
With capers & lemon

BUTTERFRIED TURBOT 385 DKK
With pur  of celeriac, leeks and horseradish oil

FRIED CALF'S LIVER 235 DKK
A la "Br ndende K rlighed" with mashed potatoes

FRIED GUINEA FOWL 305 DKK
With caramelized endive, onions & jus

VEAL Tournedos 395 DKK
Madagascar pepper sauce, Haricot Verts & crispy potatoes

BEEF RIBEYE 425 DKK
Sauce B arnaise & French fries

Specialties

GILLARDEAU OYSTERS 65 DKK per piece
With garnish

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

CLASSIC CARPACCIO 205 DKK
With parmesan & virgin olive oil

STEAMED MUSSELS 225 DKK
Mild garlic blanquette & French fries

VICTOR'S STEAK TARTARE 215 DKK
With French fries

- SIDES -

FRIES 75 DKK

SALAD 65 DKK

- CHEESE & DESSERT -

CHEESE PLATE 3 pieces 120 DKK / 5 pieces 190 DKK

TODAY'S TART 85 DKK

CREME BR L E 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

CHOCOLATE CAKE 125 DKK
With mocha cream

PETIT FOURS 75 DKK for 2 pieces