

Dinner

- STARTERS -

HALF LOBSTER 365 DKK
Served with green asparagus & lime-apple vinegar sauce

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

GRATINATED GOAT CHEESE 215 DKK
Salad with pickled pear & walnuts

COLD PEA SOUP 215 DKK
With crudité of vegetables & truffle.
ADD trout roe 95 DKK

MARINATED HALIBUT 225 DKK
In a fresh marinade, Sicilian style

- MAINS -

BEETROOTS 235 DKK
Served over a mushroom & onion creme

DOVER SOLE À LA MEUNIÈRE 395 DKK
With capers & lemon

BUTTERFRIED TURBOT 385 DKK
Served on lemon sautéed Swiss chard with a lemon beurre sauce

FRIED CALF'S LIVER 235 DKK
Fried in panko served with onions "à la Provençal"
& safran/mustard sauce

FRIED GUINEA FOWL 305 DKK
With peas, crispy vegetables, green apples & jus

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

BEEF RIBEYE 425 DKK
Sauce Béarnaise & French fries

- SIDES -

FRIES 75 DKK

SALAD 65 DKK

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

Seasonal

LUMPFISH ROE 275 DKK
100 g with toast, red onions & sour cream

FJORDSHRIMPS 425 DKK
100 g with toast, lemon & mayo

WHITE ASPARGUES 195 DKK
Served with sauce Hollandaise

With 50 g fjord shrimps 405 DKK
Or
With 50 g lumpfish roe 335 DKK

- CHEESE & DESSERT -

CHEESE PLATE 3 pieces 120 DKK / 5 pieces 190 DKK

TODAY'S TART 85 DKK

CREME BRÛLÉE 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

CHOCOLATE CAKE 125 DKK
With mocha cream

PETIT FOURS 75 DKK for 2 pieces