

# Dinner

## - STARTERS -

Hand peeled fjord shrimps & toasted bread - 425 kr.

Stirred crab & lobster salad - 455 kr.

Smoked salmon & fine herbs cream - 185 kr.

Trout roe with sour cream & toasted rye bread - 235 kr.

Beef carpaccio with parmesan & extra virgin olive oil - 205 kr.

Salad with gratinated goat cheese - 215 kr.

Seared tuna with radish - 255 kr.

Chanterelles Toast - 195 kr.

## Specialties

Gillardeau oysters per piece - 65 kr.

RAP with compote & toasted bread - 195 kr.

Moules frites & aioli - 225 kr.

Lobster bisque with tomato & basil - 195 kr.

Cold pea soup - 155 kr.

Butter fried lemon sole à la meunière - 395 kr.

Stirred tartare of beef with fries - 215 kr.

Veal lever à la Provencale - 195 kr.

## - SIDES -

Fries - 75 kr.

Salad - 65 kr.

## - MAINS -

Butter fried turbot & safran blanquette - 385 kr.

Tournedos au Poivre & fries - 395 kr.

Rib eye with bearnaise & fries - 425 kr.

Gratinated lamb rack "Moutarde"  
with fine herbs sauce - 395 kr.

Free range chicken breast with  
lemon, butter, salvie & mushrooms - 315 kr.

## - CHEESE & DESSERT -

Selection of chesse  
1 piece - 40 kr.

Today's fruit pie with creme fraiche - 85 kr.

Creme Brûlée - 125 kr.

Home made ice cream - 35 kr.

Coupe Denmark - 125 kr.

Strawberries with vanilla ice cream - 125 kr.

Petit fours - 75 kr.