



Dinner

– STARTERS –

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

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

GRATINATED GOAT CHEESE 215 DKK
Salad with pickled beetroot & almonds

MARINATED HALIBUT 225 DKK
In a fresh marinade, Sicilian style

– MAINS –

POINTED CABBAGE 245 DKK
With cream of goat cheese, hazelnuts, cress & truffle

LEMON SOLE À LA MEUNIÈRE 395 DKK
With capers & lemon

TURBOT 415 DKK
With chanterelles, sauce on mussels,
pickled turnips & dill oil

FRIED CALF'S LIVER 235 DKK
Fried in panko served with onions "à la Provencal"
& 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 75 DKK

FRIED VEGETABLES 75 DKK

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

Seasonal dishes

SKAGEN TOAST 275 DKK
With trout roe, shrimps & dill

SKAGEN TOAST A LA LOBSTER 415 DKK
With trout roe, lobster & dill

CHANTERELLE TOAST 295 DKK
Butter fried chanterelles with "Gammel Knas" & pink radish

– CHEESE & DESSERT –

CHEESE PLATE 3 pieces 135 DKK / 5 pieces 215 DKK

TODAY'S TART 85 DKK

CREME BRÛLÉE 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

ALMOND CAKE 135 DKK
With lemon curd, seasonal sorbet & fresh berries

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.