

Dinner

- STARTERS -

FAROESE SALMON 195 DKK
Served on toasted bread with cream cheese and trout roe

LIGHTLY SALTED TROUT ROE 250 DKK
With sour cream, red onion & toasted rye bread

GOAT CHEESE AU GRATIN 225 DKK
Salad with endive, pear, walnuts & citrus vinaigrette

STEAMED BLUE MUSSELS 185 DKK
With mild garlic blanquette & sourdough bread



- MAINS -

MUSHROOMS À LA CRÈME 185 DKK
With celeriac & truffle

PARMENTIER 165 DKK
Potato soup with mushrooms & aromatic mushroom oil

VEGETARIAN BOURGUIGNON 205 DKK
With potato purée & Provençal herbs

LEMON SOLE À LA MEUNIÈRE 395 DKK
With capers, lemon & small potatoes

BUTTER-FRIED TURBOT 425 DKK
With spinach, kale & Riesling sauce

SLOW-ROASTED LAMB CULOTTE 385 DKK
With spring vegetables & Albuféra sauce

GUINEA FOWL BREAST 365 DKK
With thyme, lemon gnocchi, olives & confit tomatoes

VEAL Tournedos 455 DKK
Vegetables & sauce with Château Margaux

RIB-EYE OF BEEF 425 DKK
Sauce béarnaise & French fries

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

- SIDES -

FRIES 75 DKK

SALAD 75 DKK

FRIED VEGETABLES 75 DKK

- CHEESE & DESSERT -

CHEESE PLATE 3 pieces 135 DKK

TODAY'S TART 85 DKK

CRÈME BRÛLÉE 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

PROFITEROLE 125 DKK
With vanilla ice cream & chocolate sauce

PETITS FOURS 2 pieces 75 DKK

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.*