



Dinner

– STARTERS –

CURED SALMON WITH DILL 235 DKK
With dill & mustard sauce & lemon

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

GRATINATED GOAT CHEESE 215 DKK
Salad with endives, pickled pear, walnuts & lemon vinaigrette

SCALLOPS 295 DKK
With bluemusshells sauce, cauliflower puré,
green apples and hazelnuts

CREAMY MUSHROOM & CHESTNUT SOUP 235 DKK
With sour cream, chanterelles & croutons

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

– MAINS –

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

LEMON SOLE À LA MEUNIÈRE 395 DKK
With capers & lemon

TURBOT 425 DKK
With Savoy Cabbage, Beurre Blanc & trout roe

FRIED CALF'S LIVER 285 DKK
Served "à la Anglais" with bacon,
capers, red wine sauce & potatoes

CONFIT DE CANARD 350 DKK
With red cabbage, lingonberries & sauce à la orange

VEAL Tournedos 455 DKK
With fried foie gras, mashed potatoes & sauce à la Burgundy

BEEF RIBEYE 425 DKK
Sauce Béarnaise & French fries

– SIDES –

FRIES 75 DKK

SALAD 75 DKK

FRIED VEGETABLES 75 DKK

– CHEESE & DESSERT –

CHEESE PLATE 3 pieces 135 DKK / 5 pieces 215 DKK

DANISH RICE BUDDING 135 DKK
With cherrysauce

TODAY'S TART 85 DKK

CRÈME BRÛLÉE 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

CHOCOLATE TERRINE 145 DKK
With hazelnuts & blood orange

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.