

Dinner

- STARTERS -

HALF LOBSTER 365 DKK
Creamy salad with celeriac & green apples

BROWN CRAB SALAD 210 DKK
With tomato coulis & frisée salad

GRAV LAX 225 DKK
With classic mustard dressing

FRESH SMOKED SALMON 185 DKK
With cream of aromatic herbs

LIGHTLY SALTED TROUT ROE 185 DKK
Soured cream & toasted rye bread

GRATINATED GOAT CHEESE 215 DKK
Salad with pickled pear & walnuts

CAULIFLOWER VELOUTÉ 215 DKK
With lobster, watercress & crouton

FLAVIO'S TUNA 225 DKK
In a fresh marinade, Sicilian style

- MAINS -

CONFIED AND FRIED CELERiac 235 DKK
With creamy morels

DOVER SOLE À LA MEUNIÈRE 395 DKK
With capers & lemon

BUTTER SEARED TURBOT 385 DKK
With crushed potatoes & fennel jus

FRIED CALF'S LIVER 205 DKK
With persillade & mushroom escabeche

ROASTED DUCK BREAST 295 DKK
With braised endive & Sauce Bigarade

FALLOW DEER MEDALLIONS 345 DKK
With sweet and sour pumpkin compote

VEAL TournEDOS 395 DKK
Madagascar pepper sauce & French fries

BEEF RIBEYE 425 DKK
Sauce Béarnaise & French fries

Specialties

GILLARDEAU OYSTERS 65 DKK
With garnish per piece

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

- SIDES -

FRIES 75 DKK

SALAD 65 DKK

- CHEESE & DESSERT -

SELECTED CHEESES 40 DKK per piece

TODAY'S TART 85 DKK

CREME BRÛLÉE 125 DKK

HOMEMADE ICE CREAM & SORBET 35 DKK per scoop

CHOCOLATE CAKE WITH MOCHA CREAM 125 DKK

DANISH RICE PUDDING 125 DKK
With cherry sauce

PETIT FOURS 75 DKK for 2 pieces