

EVENING

WELCOME

CHAMPAGNE

Philippe Prié, Brut Tradition
One glass • 169 kr.

GIN & TONIC

Tanqueray and Fever Tree Indian Tonic
119 kr.

CREMANT

Crémant de Bourgogne Brut – Léonce Bocquet
One glass • 89 kr.

TODAY'S THREE SELECTED APPETIZERS • 139 kr.

STARTERS

OYSTERS NATURAL

Gillardeau oysters served with lemon, sherry vinaigrette, dill oil
and tomatoized tabasco. By piece 44 kr.

VARIETY OF OYSTERS

Three oysters served with different garnishes:
1: Rose hip, shallots and dill, 2: tomatized tabasco and salmon roe,
3: apple, horseradish and buttermilk 249 kr.

CAVIAR

30 grams of Baerii 5 Stars Caviar served with blinis, sour cream
and chopped red onion 399 kr.

RAVIOLI

Ravioli with filling of langoustine and turbot served with
turbot sauce, trout roe, dill oil and herbs 229 kr.

TERRINE OF FOIE GRAS

Classic French terrine of foie gras with confit duck and flavored with cognac.
Served with apricot compote, blackberry glaze and butter-fried brioche 219 kr.

MUSHROOM TOAST

Mushrooms a la crème with chanterelles and wild mushrooms served on
toast with truffle, mushroom dust, chive oil and cress • 179 kr.

ESCARGOTS À LA BOURGUIGNONNE

Snails in shell grilled in garlic-herb butter 149 kr.

FRENCH TARTARE

Tartare of Danish beef top round mixed with cognac, Dijon mustard,
egg yolk, capers, cornichons, shallots and tomato, served with
tarragon mayonnaise, potato chips and herbs 159 kr.

EVENING MENU

STARTER

Mushrooms a la crème with chanterelles and wild mushrooms served on toast with truffle, mushroom dust, chive oil and cress

MAIN COURSES (choose between fish or meat)

Fish: Fried cod served with sautéed leek, carrot puree, leek frites, dill oil, beurre blanc and small Danish potatoes

Meat: Chicken breast from Hopballe Mølle stuffed with morels and truffle, served with chanterelles, carrot, hazelnut bisque and pommes anna

DESSERT

Chocolate cake with bleeding heart served with blackberry coulis, pickled autumn berries and vanilla ice cream

Menu
price
549 kr.

MAIN COURSES

RAVIOLI

Ravioli with filling of langoustine and turbot served with turbot sauce,
trout roe, dill oil and herbs 329 kr.

COD

Fried cod served with sautéed leek, carrot puree, leek frites, dill oil,
beurre blanc and small Danish potatoes 339 kr.

VENISON

Variation of venison served with pickled cherries, glazed beetroot,
pommes anna and juniper glaze
329 kr.

FRENCH TARTARE

Tartare of Danish beef top round mixed with cognac, dijon, egg yolk,
capers, cornichons, shallots and tomato, served with tarragon mayonnaise,
potato chips and herbs.
With French fries and mustard mayonnaise 249 kr.

STUFFED CHICKEN BREAST

Chicken breast from Hopballe Mølle stuffed with morels and truffle,
served with chanterelles, carrot, hazelnut bisque and pommes anna 329 kr.

STEAK FRITES

Ribeye steak from Grambogård served with baked onions and glazed carrot.
In addition, small salad, french fries and bearnaise sauce 389 kr.

SALADE NICOISE

Seared tuna served with mixed salad, quail eggs, marinated tomatoes,
shallots, parsley, haricots verts, nicoise olives and vinaigrette 239 kr.

SIDE ORDERS & ADD-ONS

Only as an add-on to main courses

SALAD

Mixed salad with honey and dijon vinaigrette • 49 kr.

FRENCH FRIES

French fries with bearnaise sauce, mustard mayonnaise or ketchup • 69 kr.

CHEESE & DESSERTS

CHEESES 3 or 5 European cheeses with additional garnish 139 kr. / 189 kr.

CRÈME BRÛLÉE Classic crème brûlée with Polynesian vanilla
served with fresh berries 119 kr.

CREPE SUZETTE Crepes served in orange sauce with almonds
flambéd in orange mariner. With vanilla ice cream 149 kr.

CHOCOLATE FONDANT Chocolate cake with bleeding heart
served with blackberry coulis, pickled autumn berries and
vanilla ice cream 139 kr.

CAFÉ GOURMAND 3 petit fours and coffee free of choice 109 kr.

Credit card fee – only for certain cards

The evening menu is served from 17.00 o'clock

Allergens – please ask your waiter