
Menu 495

Selected snacks

Baked hake with pommes écrasées, herbs & Pecorino crumble
Iberico pork with carrots, Padrón peppers, potatoes & pepper sauce
Pistachio ice cream with Armagnac strawberries & pistachio tuile
Wine pairing, 4 glasses incl. filtered water, coffee or tea 495

Snacks

Salted almonds 65

Gordal olives & green peaches 65

Ham & cheese croquettes, 3 pcs 80

Serrano ham with salted almonds 90

Charcuterie from Rævhede with cornichons 90

Burgundy snails, 6 pcs 90

Starters

Burrata with tomatoes, berries & olive oil 125

Mushrooms á la crème on grilled bread 145

Baked hake with pommes écrasées, herbs & Pecorino crumble 145

Tartare with salad, croutons & pickled red onions 125

Foie gras terrine with brioche & rhubarb chutney 195

Fried foie gras with beets, berries, breadcrumbs & gastrique 250

Main Courses

Fried halibut with carrots, onions, cabbage, potatoes & mussel sauce 245

Whole roasted lobster tail with tagliatelle, tomato, basil & Parmesan sauce 395

Iberico pork with carrots, Padrón peppers, potatoes & pepper sauce 235

Fried onglet steak with marrow, shallots, potatoes & red wine sauce 285

Add on seared foie gras, 1 slice of 70 g 95

Cheese

Three cheeses of the chef's choice 150

Brie de meaux med sommertrøffel 115

Comté 20+ months 95

Livarot Isigny 85

Chistera Chevre et Brebis 85

Fourme d'Ambert 85

Sweets

Crème brûlée 95

Berry porridge & vanilla ice cream 110

Pistachio ice cream with Armagnac
strawberries & pistachio tuile 110

Peach tart & vanilla ice cream 125

Petit fours 75