
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

Menu + Wine pairing 3 glasses incl. filtered water, coffee or tea 890

Menu + Wine pairing incl. Champagne, filtered water, coffee or tea 1015

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**

Escargots de Bourgogne, 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 **265**

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

Chef's choice: 3 cheeses **150**

Brie de Meaux w/ summer truffle **115**

Comté 20+ months **95**

Livarot Isigny **85**

Chistera Chevre et Brebis **85**

Roquefort **85**

Sweets

Crème brûlée **95**

Pistachio ice cream with Armagnac & strawberries **110**

Tarte Tatin with & vanilla ice cream **125**

**15 minutes prep time*

Petit fours, 3 pcs **75**