



# Menu

## 3 Course Menu Á La Carte

450,-  
Entrecoté +100,-

## Vegetarian 3 Retters Menu

By Chef's Choice  
400,-

## 4 Course Menu

Starter - Entree - Main course - Dessert  
Chef's Choice  
550,-

## 7 Course Menu

3 Snacks - Starter - Entree - Main course - Dessert  
Chef's Choice  
675,-

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## Snacks

### Serving of Caviar

10g Magnatum gold caviar

Sourdough Waffle - Whipped Creme Fraiche - Onion

225,-

### 3 Snacks from the kitchen

Caviar - Sourdough - Creme Fraiche

“Roesnæs” Ham - Tart - Chives

Crustacean - Crab - White Asparagus

275,-

## Starter

### Scallop

Peas - Leek - Dill - Sauce Suprême  
145,-

### Tomatorisotto

Variation of Tomato - Parmesan - Cashew  
145,-

### Veil Tartar

Ribs - Horseradish - Crisp  
145,-

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## Main Course

### Turbot

Daikon - Souffle - Fennel - Dashi sauce  
255,-

### Duroc Pork

Mushrooms - Corn - Pearl Onions - Mushroom &  
Lemon Sauce  
255,-

### Entrecoté

Asparagus Broccoli - Onion - Spiced butter.  
Choose between Pommes Frites or Potatoes,  
Bearnaise or Pepper sauce  
355,-

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## Dessert

### Elderflower

Variation of elderflower - Filo Dough - Raspberry  
125,-

### Strawberry

“Ymer” ice cream & foam - pine nuts - Basil - Crisp  
125,-

### 4 Danish Cheeses

Sweet - Salty - Crisp  
145,-





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