



Menu

3 Course Menu Á La Carte

450,-
Beuf Bearnaise +100,-

Vegetarian 3 Retters Menu

Chef's Selection
400,-

4 Course Menu

Starter – Intermediate dish – Main Course - Dessert
Chef's Selection
550,-

Snacks

Caviar Serving

10g Magnatum Gold Caviar

Sourdough Waffle - Whipped Creme Fraiche - Onion

225,-

3 Snacks from the Kitchen

Caviar - Sourdough - Creme Fraiche

Røsnæs Ham - Tart - Chives

Crispy Shell - Crayfish – White Asparagus

275,-

Starters

Mussel Soup

Hake - Croutons - Fermented Garlic
145,-

Gravad Salmon

Fox Sauce - Malto - Herbs
145,-

Vol-Au-Vent

Chicken in Asparagus – Chrispy Skin
145,-

Main Courses

Pink Roasted Duck

Christmas Salad - Orange - Celery
255,-

Pork Neck

Brussels Sprouts - Onion – Pork Cracklings
255,-

Beuf Bearnaise

Pumpkin - Mushrooms - Balsamic
Choice of French Fries or Potatoes
Freshly Grated Truffle + 50,-
355,-

Desserts

Rice Krispies

Mascarpone Sorbet - Amarena Cherries -
Blackcurrant
125,-

French Toast

Mandarin Sorbet - Creme Anglaise - Cinnamon
125,-

4 Danish Cheeses

Sweet - Salt - Crunchy
145,-

