



# Menu

## 3 Course Menu Á La Carte

450,-  
Entrecoté +100,-

## Vegetarian 3 Course Menu

Chef's Choice  
400,-

## 4 Course Menu

Starter - Intermediate Course - Main Course -  
Dessert  
Chef's Choice  
550,-

## 7 Course Menu

3 Snacks - Starter - Intermediate Course - Main  
Course - Dessert  
Chef's Choice  
675,-

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## Snacks

### Caviar serving

10g Magnatum gold caviar

Sourdough Waffle - Whipped Clotted Cream - onion  
225,-

### 3 Snacks from the Kitchen

Caviar - sourdough - Clotted Cream

Røsnæs Ham - pie shell - Chives

Krustade - Shellfish - White Asparagus  
275,-

## Starter

### Tatar

Chive - Jerusalem Artichokes - Egg Yolks  
145,-

### Rootbeets

Goat Cheese - Bergamot - Smoked Cheese -  
RyeBread  
145,-

### Lobster Ravioli

Fennel - Kimchi - Lobster Foam  
145,-

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## Main

### Kulmule

Cabbage - Leek - Parmesan - Fumé Sauce  
255,-

### Stuffed Quail

Parsley Emulsion - Cabbage - Chicken Sauce  
255,-

### Beuf Bearnaise

Ribeye - Variation of Parsnip

Choose between French Fries or Potatoes

355,-

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## Dessert

### Chocolate Bar

Pistachio cream - Blackberry Sorbet  
125,-

### Plum Pie

Long Pepper Panna cotta - Glazed Plums  
125,-

### Måneskær

Fried Sourdough - Blue Cheese Foam - Rhubarb  
Chutney  
145,-





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