



Menu

Menu

3-Course Menu À La Carte

450,-
Beef Bearnaise +100,-

Vegetarian 3-Course Menu

Chef's Selection
400,-

4-Course Menu

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

7-Course Menu

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

Snacks

Caviar Serving

10g Magnum Gold Caviar

Sourdough Waffle - Whipped Crème Fraîche -
Onion

225,-

3 Snacks from the Kitchen

Caviar - Sourdough - Crème Fraîche

Røsnæs Ham - Tart - Chives

Croustade - Crayfish - White Asparagus

275,-

Starters

Low-tempered Haddock

Mussel Soup - Pickled Celery - Crispy Chicken
145,-

Pigeon-Stuffed Morels

Apples - Jerusalem Artichoke Variations - Morel
Sauce
145,-

Celery Carpaccio

Tahini - Roasted Hazelnuts - Herb Salad -
Horseradish - Smoked North Sea Cheese
145,-

Main Courses

Meunière-Fried Ling

Cauliflower Variations - Glazed Beets -
Parmesan & Chicken Sauce
255,-

Pink Roasted Lamb

Celery Purée - Pistachios - Wild Garlic - Lamb
Sauce
255,-

Beef Bearnaise

Ribeye - Parsnip Purée - Oyster Mushrooms -
Pickled Beech Mushrooms
Choice of French Fries or Potatoes
355,-

Desserts

Poached Pear

Hazelnut Crumble - Pear Sorbet - Basil Foam
125,-

Lemon & Buttermilk

Lemon Variations - Biscuit - White Chocolate -
Buttermilk Sorbet
125,-

Fried Camembert

Blackcurrant Compote - Butter-Fried Sourdough
Bread
145,-

