



DAGENS 3-RETTERS MENU 400,-

VINMENU 350,-

Vælges af hele bordet, køkkenet sammensætter menuen

SNACKS

Foie de poulet 95
kyllingelevermousse, syltede nødder, kvæde på brioche

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Østers 3/6 stk 105/195
mignonette/bloody mary/peberrodscreme og dild

SMÅ RETTER

Kammusling 105,-
saltet kammusling med trøffelmayo og agurk

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Jordskokker 105,-
med citron, havgus og hasselnød

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Bedetatar 115,-
beder med trøffel, gede-friskost, røget fløde og verbena

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Laks 115,-
rimmet laks med glaskål, rygeost og urter

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Bagt blomkål 125,-
med puré, brunet smør, trøffel og saltede mandler

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Oksetatar 125,-
skåret oksetatar med Karl Johan, sprød Vesterhavssost og svampe

STORE RETTER

Perlebyg risotto 215,-
med safran, græskarpuré og svampe

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Pandestegt slethvar 225,-
med variation af knoldselleri og stegt fiskesauce

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Svinebryst 245,-
med kartoffel-puré, løg, æble, sprøde kartofler, flæskesvær og citrontimian-glacé

SØDE RETTER

Ris-mandel-kirsebær 95,-

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Chokolade-solbær 95,-



3-COURSE MENU OF THE DAY 400,-

WINE PAIRING 350,-

The menu is served to the entire table

SNACKS

Foie de poulet 95
chicken liver-mousse with pickled nuts and quince on brioche

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Oysters 3/6 pcs 105/195
mignonette/bloody mary/horseradish cream and dill

SMALLER DISHES

Scallops 105,-
salted scallops with truffle-mayo and cucumber

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Jerusalem artichoke 105,-
with lemon, havgus and hazelnuts

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Beetroot tartare 115,-
variation of beetroots with truffle, goat-cream cheese, smoked cream and verbena

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Salmon 115,-
cured salmon with kohlrabi, smoked cheese and herbs

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Cauliflower 125,-
with puré, brown butter, truffle and salted almonds

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Beef tartare 125,-
cut beef tartare with Karl Johan, crisp "Vesterhavsost" and mushrooms

LARGER DISHES

Pearl barley risotto 215,-
with saffron, pumpkin-puré and mushrooms

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Pan seared brill 225,-
with variation of celeriac and roasted fish sauce

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Pork steak 245,-
with potato-puré, onion, apples, crispy potatoes, pork rind and lemon thyme-glaze

SWEET DISHES

Rice-almond-cherries 95,-

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Chocolate-black currant 95,-

Please note that we accept a maximum of 4 credit card payments for each group.
Payment with credit card will be subject to a credit card fee.
If you have any allergies, please inform your waiter.