

**DAGENS 3-RETTERS MENU 395**  
*med vinmenu 795,-*

•

**MINDRE RETTER**

|   |        |
|---|--------|
| Surdejsbrød og hummus   | 55     |
| Tomatsalat<br><i>med feta, basilikum, agurk og vinaigrette</i>              | 90     |
| Ceviche af rejer<br><i>med kimchi, lime, agurk og urtesalat</i>             | 95     |
| Kalvetatar<br><i>med røget marv, kapers, karse og fermenteret mayo</i>      | 95     |
| Foie gras terrin<br><i>med blommechutney og grillet surdejsbrød</i>         | 135    |
| Østers<br><i>med hot sauce og æbler i rosenvand</i>                         | 35/stk |
| Caviar 30g<br><i>med vafler, brændt citron, creme fraiche og sprøde løg</i> | 400    |

**STØRRE RETTER**

|   |     |
|---|-----|
| Tomahawk steak (>1000g, nok til 2 personer)<br><i>med pebersauce, sprød kartoffel og tomatsalat</i>           | 750 |
| Ribeye<br><i>med sauce bordelaise, røget marv, friteret kartoffel og broccoli</i>                             | 325 |
| Stegt dorade<br><i>med cremet ravioli fyldt med spinat, muslingesauce og urtesalat</i>                        | 275 |
| Kalvespidsbryst<br><i>i glace med kartoffelkroetter og ristede kastanjer</i>                                  | 265 |
| Grillet kylling<br><i>med piri-piri sauce, coleslaw på dansk kål, kartofler presset med friskost og urter</i> | 245 |
| Bagt grillet selleri<br><i>med gedeost og sauce af honning og nødder</i>                                      | 235 |

**DESSERT**

|   |     |
|---|-----|
| Basque chokoladecake <i>med hindbørsorbet</i>     | 125 |
| Græskartærte <i>med ristede græskarkerner</i>     | 110 |
| Ost (stk)<br><i>med knækbrød og blommechutney</i> | 45  |

**3-COURSE MENU OF THE DAY 395**  
*with wine pairing 795,-*

•

**SMALLER SERVINGS**

|  |        |
|--|--------|
| Sourdough bread and hummus   | 55     |
| Tomato salad<br><i>with feta, basil, cucumber and vinaigrette</i>                                      | 90     |
| Ceviche of shrimp<br><i>with kimchi, lime, cucumber and herb salad</i>                                 | 95     |
| Steak Tartare<br><i>with smoked marrow, capers, watercress and fermented mayo made on yeast flakes</i> | 95     |
| Foie gras terrin<br><i>with plum chutney and grilled sourdough bread</i>                               | 135    |
| Oysters<br><i>with hot sauce and apples in rose water</i>  | 35/stk |
| Caviar 30g<br><i>with waffles, burnt lemon, creme fraiche and crispy onion</i>                         | 400    |

**LARGER SERVINGS**

|  |     |
|--|-----|
| Tomahawk steak (>1000g, enough for 2 persons)<br><i>with pepper sauce, crispy potatoes and tomato salad</i>          | 750 |
| Ribeye<br><i>with sauce bordelaise, smoked marrow, fried potato and broccoli</i>                                     | 325 |
| Fried sea bream<br><i>with creamy ravioli filled with spinach, clam sauce and herb salad</i>                         | 275 |
| Breast of veal<br><i>with glaze, potato croquettes and roasted chestnuts</i>   | 265 |
| Grilled chicken<br><i>with piri-piri sauce, coleslaw with Danish cabbage, pressed potatoes with cheese and herbs</i> | 245 |
| Baked grilled celery<br><i>with goat cheese and sauce of honey and nuts</i>  | 235 |

**DESSERT**

|  |     |
|--|-----|
| Basque chocolate cake <i>with raspberry sorbet</i>       | 125 |
| Pumpkin custard pie <i>with crispy pumpkin seeds</i>     | 110 |
| Cheese (pcs)<br><i>with crisp bread and plum chutney</i> | 45  |

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.