

**DAGENS 3-RETTERS MENU 445**  
*med vinmenu 845*

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**MINDRE RETTER**

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

**STØRRE RETTER**

Tomahawk steak (>1000g, nok til 2 personer) <i>med pebersauce, sprød kartoffel og tomatsalat</i>	750
Ribeye <i>med sauce bordelaise, røget marv, friteret kartoffel og cremet selleri</i>	345
Laks Wellington <i>indbagt laks med spinat og butterdej, sauce hollandaise og kålskud</i>	295
Kalvespidsbryst <i>i glace med kartoffelkroetter og ristede kastanjer</i>	265
Grillet kylling <i>med piri-piri sauce, coleslaw på dansk kål, kartofler presset med friskost og urter</i>	245
Bagt grillet selleri <i>med gedeost og sauce af honning og nødder</i>	235

**DESSERT**

Basque chokoladecake <i>med hindbørsorbet</i>	125
Passionsfrugttærte <i>med syrlig chutney</i>	110
Ost (stk) <i>med knækbrød og blommechutney</i>	45

**3-COURSE MENU OF THE DAY 445**  
*with wine pairing 845*

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**SMALLER SERVINGS**

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

**LARGER SERVINGS**

Tomahawk steak (>1000g, enough for 2 persons) <i>with pepper sauce, crispy potatoes and tomato salad</i>	750
Ribeye <i>with sauce bordelaise, smoked marrow, fried potato and creamy celery</i>	345
Salmon Wellington <i>baked salmon with spinach and puff pastry, sauce hollandaise and cabbage sprouts</i>	295
Breast of veal <i>with glaze, potato croquettes and roasted chestnuts</i>	265
Grilled chicken <i>with piri-piri sauce, coleslaw with Danish cabbage, pressed potatoes with cheese and herbs</i>	245
Baked grilled celery <i>with goat cheese and sauce of honey and nuts</i>	235

**DESSERT**

Basque chocolate cake <i>with raspberry sorbet</i>	125
Passionfruit cake <i>with sour chutney</i>	110
Cheese (pcs) <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.