



Danish inspiration

Danish inspired cooking

A good start

Oyster, cucumber and purslane per pr. piece. 45,-
Lobstertatar, roasted bread and pickled vegetables pr. piece 75,-
Selection of handmade snacks pr. person 50,- (Included with purchase of a welcome drink)

Starters

Raw marinated radish, "gammelknas", Potato and dried egg yolk 110,-/165,-

Salted Cod with lumpfish roe, smoked cheese and green Asparagus 135,-

Fricassee of Norwegian lobster with white asparagus and morels 155,-

Main Course

Steamed lemon sole with Celery, fried scallop, and mussel sauce 255,-
(Add-on caviar for this dish 125,-)

Fried mullet with ramson, new onions, potato and Chicken stock with lemon 250,-

Lamb in dild sauce with shrimps A vendia Classic 275,-*

Croquet of veal with new beets, spinach and summer truffle 215,-

Desserts

Meringue with rhubarb, vervain, marzipan and sorbet 115,-

Chocolate tricolore with coffee, caramel and rasin 115,-

Strawberry with white chocolate, lavender and organic milk iscreme 115,-

Marked with * can be served as a vegetarian dish 155,-



French Tradition

Klassisk french cooking

A good start

"Perle Blanche" oyster, lemon og vinaigrette per. piece 35,-
Caviar Baerii and oystercreme 15 gr. per. piece. 225,-
Selection of handmade snacks pr. person 50,- (Included with purchase of a welcome drink)

Starters

"Salmon Fumé" – Smoked salmon with quail egg, dild and lemon confit 145,-
"Moules Marinères" – Steamed bluemussels with cream and herbs 125,-/175,-*
"Boeuf Tatar"- Classic stirred tartar – stirred at the table 145,-/220,-*

Main Course

"Bouillabaisse" – Fishsoup with baked whitefish, seafood and aioli 285,-
"Confit de Canard" – Corned and fried duck leg with pommes puré, chikengravy and salad 190,-
"Boeuf Bearnaise" – Beef Filet with green, pommes frites, salad and sauce Bernaise 275,-
"Tournedos Poivre" – Beef Tenderloin with pebersauce, onion, mushrooms and pommes fontant 295,-

Desserts

"Selection de Fromage" – Selection of cheeses with proper garniture 35,- per. piece.
"Creme Bruléé" – Burnt vanilla creme with sorbet 115,-
"Crêpes Suzette" – flambéd pancakes in orange sauce with vanilla ice cream 150,-

Starters marked with * is main course size with pommes frites



Selected Menu

Our recommendation for a good evening

A good start

Oyster, lemon and vinaigrette pr. piece 35,-
Lobstertatar, roasted bread and pickled vegetables pr. piece 75,-
Caviar "Baerii" and oystercreme 15 gr. pr. piece 225,-
Selection of handmade snacks pr. person 50,- (Included with purchase of a welcome drink)

Seasonal Menu

Salted cod with lumpfish roe, smoked cheese and green asparagus

*

Raw marinated radish, "gammelknas", potato and dried egg yolk

*

Croquet of veal with new beets, spinach and summertruffle

*

Three european cheeses from our plank with olives, sweet and crisp

*

Meringue with rhubarb, vervain, marzipan and sorbet

3 Course 375,- 3 glass beer menu 125,- 3 Glass wine menu 225,-

4 Course 450,- 4 glass beer menu 150,- 4 Glass wine menu 275,-

5 Course 500,- 5 glass beer menu 175,- 5 Glass wine menu 325,-

Exclusive of the season

"Chateaubriand"

Beef Tenderloin fried with morel fricassee, potato "millefeuille" Marrow with parsley and sherry sauce

(For 2 persons, cut table side)

395,- Each