



Danish inspiration

Danish inspired cooking

A good start

Oyster, cucumber and purslane per pr. piece. 45,-
Lobstertatar, roasted bread and pickled vegetables pr. piece 80,-
Selection of handmade snacks pr. person 60,- (Included with purchase of a welcome drink)

Starters

Stuffed morel with chanterelle, crisp croutons and morel consommé 145,-/205,-
Terrine on Alstrup chicken with crispy chicken skin, parsley and fresh redcurrant 135,-
Temperate Norwegian lobster, new vegetables, roe, and lobster foam 155,-

Main Course

Fried brill, braised bacon, new onions and hollandaise 235,-
(Add-on caviar for this dish 125,-)
Lightly fried pork, burned cabbage, spinach, and crispy herbal panko 250,-
Roasted fillet of veal, marinated lettuce, peas, sauce choron and 'karamelsten' cheese 225,-*
Fried cod jaw, cauliflower crudité, sauce of browned butter with apples 215,-

Desserts

Vendia cold buttermilk soup with strawberries, vanilla and lemon verbena 115,-
Blackcurrant with tonka icecream and dark chocolate 115,-
Mazarin cake med caramel, crispy flakes and passionfruit 115,-

Marked with * can be served as a vegetarian dish 175,-



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. 250,-
Selection of handmade snacks pr. person 60,- (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 135,-/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 195,-
"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 garniture40,- per. piece.
"Creme Bruleé" – Burnt vanilla creme with sorbet 115,-
"Crêpes Suzette" – flambéd pancakes in orange sauce with vanilla ice cream 155,-

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 80,-
Caviar "Baerii" and oystercreme 15 gr. pr. piece 250,-
Selection of handmade snacks pr. person 60,- (Included with purchase of a welcome drink)

Seasonal Menu

Fried cod jaw, cauliflower crudité, sauce of browned butter with apples

*

Terrine on Alstrup chicken with crispy chicken skin, parsley and fresh redcurrant

*

Roasted fillet of veal, marinated lettuce, peas, sauce choron and 'karamelsten' cheese

*

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

*

Blackcurrant with tonka icecream and dark chocolate

3 Course 400,- 3 glass beer menu 150,- 3 Glass wine menu 250,-

4 Course 475,- 4 glass beer menu 200,- 4 Glass wine menu 300,-

5 Course 550,- 5 glass beer menu 250,- 5 Glass wine menu 350,-

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