



Menu

Menu

3-Course Menu À La Carte

450,-
Beef Bearnaise +100,-

Vegetarian 3-Course Menu

Chef's Selection
400,-

4-Course Menu

Starter - Intermediate Course - Main Course -
Dessert
Chef's Selection
550,-

7-Course Menu

3 Snacks - Starter - Intermediate Course - Main
Course - Dessert
Chef's Selection
675,-

Snacks

Caviar Serving

10g Magnum Gold Caviar

Sourdough Waffle - Whipped Crème Fraîche -
Onion

225,-

3 Snacks from the Kitchen

Caviar - Sourdough - Crème Fraîche

Røsnæs Ham - Tart - Chives

Croustade - Crayfish - White Asparagus

275,-

Starters

White Asparagus & Brown Crab

Asparagus - Crab - Wild Garlic Espuma
145,-

Stuffed Morels

Green Asparagus - Celery - Ricotta
145,-

Beef Carpaccio

Egg Yolk Cream - Capers - Havgus Cheese -
Herb Salad
145,-

Main Courses

Catfish

Lovage - Fennel - Radishes - Sauce Blanquette
255,-

Confit Pork Belly

Peas - Onion - Lemon - Long Pepper
255,-

Beef Bearnaise

Ribeye - Asparagus - Carrot

Choice of French Fries or Potatoes
355,-

Desserts

Rhubarb & Sweet Woodruff

Rhubarb Variations - Sorbet - White Chocolate
125,-

Chocolate & Coffee

Gateau Marcel - Orange - Coffee Ice Cream
125,-

Cheese Board

Four Cheeses - Crunchy - Tangy - Sweet
145,-

