

DINNER

17.30 - 22.00

ENTRÉES

OYSTERS 'FINE DE CLAIRE' 3 PCS/6 PCS ... 85/160

Elderflower vinaigrette

SALTET TROUT ... 155

Ramson - beet root - rye bread chips

COLD TOMATO SOUP ... 125

Basil - croutons - olive oil
* vegan *

GRILLED 1/2 LOBSTER ... 245

Lemon - potatoaioli - salad

BEEF TARTARE ... 125

Beetroot - horseradish - egg yolk
* As main course 175,- *

3 COURSE MENU ... 395

Trout - Slow roast pork neck - Rhubarb
* Additional 250 for wine pairing *

SIDES ORDERS

GREEN SALAD ... 50

Radishes - croutons - caesar dressing

FRENCH FRIES ... 50

With mayo of the day

MAIN COURSES

POACHED LING ... 235

Tomato fumet - mussels - dill potatoes

VEGAN RISOTTO ... 195

Peas - asparagus - ramson

RABBIT RAGOUT ... 195

Pearl onions - asparagus - potato puree

SLOW ROAST PORK NECK ... 225

Forrest berry gel - potato gratin - baked onions

STEAK BÉARNAISE ... 325

Rib-eye from 'Grambogaard' - french fries - green salad

CHEESE & DESSERTS

"VESTERHAVS" CHEESE ... 115

Spiced bread - onion compote

RHUBARB ... 95

Spumante sorbet - burned white chocolate - sorrel

CHOCOLATE & STRAWBERRIES ... 95

Tuile - Meringue - Mint

PETIT FOURS ... 40

Chef's favourites



Purified water ad libitum - still or sparkling - kr. 25 per person