

DINNER

17.30 - 22.00

ENTRÉES

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

Bloody Mary vinaigrette

CELERY GRATIN ... 155

Confit of sweetbread - truffle - thyme

GRILLED 1/2 LOBSTER ... 245

Grapefruit Beurre Blanc - carrot crudité - chives

BAKED JERUSALEM ARTICHOKES ... 135

Onion chips - tarragon oil - almond foam

BEEF TARTARE "GRAMBOGAARD" ... 175

Beetroot - lamb heart - mushroom

3 COURSE MENU ... 395

Celery gratin - Grilled pork - Buttermilk sorbet

** Additional 250 for wine pairing **

SIDES ORDERS

GREEN SALAD ... 50

Beetroot - croutons - vinaigrette

FRENCH FRIES ... 50

With mayo of the day

CROQUETTES ... 50

With mayo of the day

MAIN COURSES

POACHED HAKE ... 235

Mussel nage - crushed potatoes - lovage

VEGAN RISOTTO ... 195

Parsley - mushrooms - Mafuga olive oil

GRILLED PORK 'GRAMBOGAARD' ... 195

Baked onion - beetroot - balsamic & pepper sauce

CONFIT OF "HOPBALLE MØLLE" CHICKEN THIGHS ... 225

Carl Johan purée - king trumpet mushroom - Sauce Blanquette

STEAK BÉARNAISE ... 325

Rib-eye from 'Grambogaard' - ramsons capers - french fries

CHEESE & DESSERTS

CHEESE "RØDE KRISTIAN" ... 115

Gooseberry - Carl Johan purée - grilled bread

BUTTERMILK SORBET ... 95

Oat crumble - gooseberry - basil

RASPBERRY PAVLOVA ... 95

Meringue - raspberries - white chocolate

PETIT FOURS ... 40

Chef's favourites



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