

DINNER

17.30 - 22.00

ENTRÉES

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

Cucumber vinaigrette, red onions & horseradish

LUMPFISH ROE ... 155

Poached egg - hollandaise - smoked potato

JERUSALEM ARTICHOKE SOUP ... 125

Bacon - croutons - chives

CURED FILLET OF DEER ... 135

Danish cheese - tarragon mayo - wild berries

TARTARE OF BEEF ... 125

Crispy potato - pear - horseradish

3 COURSE MENU ... 375

Jerusalem artichoke soup - lamb culotte - apple pie

** Additional 295,- for wine menu **

SIDES ORDERS

GREEN SALAD ... 50

Danish cheese 'Gammel Knas' - croutons - pepper

FRENCH FRIES ... 50

With mayo of the day

MAIN COURSES

FRIED LING ... 235

Burnt lemon - green beans - beurre blanc

TARTARE OF BEEF ... 175

Crispy potato - pear - horseradish

BRAISED BRISKET ... 195

Green cabbage - apples - brown butter

LAMB CULOTTE ... 225

Rosemary - dates - Pommes Anna

STEAK BÉARNAISE ... 295

Rib-eye from 'Grambogaard' - fries - red wine glace

** Additional 50,- for foie gras **

DESSERTS

CHOCOLATE FONDANT ... 95

Raspberry - liquorice - nuts

APPLE PIE ... 95

Meringue - buttermilk ice cream - sorrel

3 'UNIKA' CHEESES ... 115

Compote - rosemary - crackers

COMTÉ ... 125

Brown butter - hazelnuts - buckthorn

PETIT FOURS ... 40

Chefs favorites