

SNACKS

DEEP FRIED SMALL HARRINGS

with grilled lemon and dip

85 DKK / 12 €

3 OYSTERS NATUREL

with grilled lemon and onion vinegar

100 DKK / 13 €

3 FRIED OYSTERS

with tatar sauce and grilled lemon

120 DKK / 16 €

6 ESCARGOT

with parsley, tomato, garlic, and croutons

110 DKK / 15 €

GOUGERS

with iberico ham (48 mth) and truffle

85 DKK / 12 €

FROG LEGS

with parsley, garlic, and croutons

85 DKK / 11 €

ROSÉ SHRIMPS

with aioli

95 DKK / 13 €

FRIED QUAIL LEGS

with sage

100 DKK / 13 €

SNACK-PLATEAU

(for sharing, e.g. two persons)

Deep fried small harrings, 4 oysters naturel, 4 fried oysters, 6 escargots, Rosé shrimps, grilled lemon, dip, and vinegar

595 DKK / 80 €

ALL DISHES: 120 DKK / 16 €

We recommend 1-2 dishes depending on how hungry you are.

Bread and butter ad libitum: 8 DKK

SKAGENTOAST

with brioche, shrimps, crayfish, poched egg, and butter sauce

CABBAGE

with ragout panchetta, capers, hazelnuts, and blanquet sauce

FOIE GRAS

with crouton, rhubarb compote, apples, and citrus confit

COAST FISH

fried on crouton with carrots, lardo, and sauce nage

WHITE ASPARAGUS

with poached egg, lumpfish roe, and hollandaise

RAW BEEF

with egg yolk, pickled onions, herbcream, and chips

RIB-EYE

with egg yolk, pickled onions, herbcream, and chips

325 / 43 €

RHUBARB PIE

with pickled rhubarb, vanilla ice-cream, and meringue

95 DKK / 13 €

ADD EXTRA

15 G BAERII CAVIAR: 195 DKK

30 G BAERII CAVIAR: 390 DKK

FRENCH FRIES AND MAYO: 45 DKK