

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

85 DKK / 11 €

FRIED SWEETBREAD

with dijonaise

75 DKK / 10 €

10 G. CAVIAR SUPPRRISE

with sour cream, red onions and blinis

195 DKK / 26 €

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

BUTTER ROASTED COAST FISH

with glazed new carrots and blanquet sauce

MUSHROOM TOAST

with grilled brioche bread and mushroom a la crème

RAW BEEF

with egg yolk, pickled onions, herb cream, and chips

VOL AU VENT

with chicken confit, summer vegetables and velouté sauce

RIB-EYE

with pommes frites and bearnaise sauce

325 / 43 €

CHERRIES

with cream anglaise, cookie crumble, lovage, and sorbet

95 DKK / 13 €

ADD EXTRA

15 G BAERII CAVIAR: 195 DKK

30 G BAERII CAVIAR: 390 DKK

FRENCH FRIES AND MAYO: 45 DKK