

SNACKS/STARTER

GILLARDEAU OYSTERS NATUREL (pr. pcs.)
with grilled lemon and onion vinaigrette

65

FRIED OYSTERS (pr. pcs.)
with sauce tartare and grilled lemon

45

PIE (2. pcs.)
with raw beef and caviar

130

CRUSTADE WITH TUNA (2. pcs.)
with piment purée

95

GOUGÈRES (2. pcs.)
with Iberico-ham (48mth) and truffle

95

SCALLOPS a la ROCKEFELLER (4. pcs.)
with parsley, garlic and bechamel

145

6 ESCARGOTS
with parsley, tomato, garlic and croutons

145

15g/30g CAVIAR FROM ROSSINI
with sour crème, chives and blinis

325/525

EXTRA
POMMES FRITES + MAYO: 60
CAVIAR 15 G: 300
CAVIAR 30 G: 500
FRIED FOIE GRAS 100

LUNCH DISHES

Bread & butter with optional refill: 15 DKK
(All courses come in midsize portions, we recommend 2-4 dishes)

SKAGENTOAST
with brioche, shrimps, poached egg & butter sauce

155

BIKINI TOAST
with ham, Comté cheese, fried egg & truffle

155

NORTH SEA FISH ON CROUTON
with peas, carrots & champagne sauce

165

TUNA TARTARE
with avocado, sesame, lettuce & piment purée

195

MEUNIÈRE LEMON SOLE
with new potatoes, seasonal vegetables & brown butter sauce
with parsley, tomato, capers, cornichons & grilled lemon

375

TATAR A LA DEJAVÚ
with egg yolk, herb creme, pickled red onion, chips, truffle & grated frozen foie gras

195

RIB-EYE 300G/400G
with fries, pepper glace & sauce Bearnaise

375/475

DANISH STRAWBERRIES
with balsamic vinegar, agave, vanilla ice cream, white chocolate cream, crystallized dark chocolate & long pepper

120

COMTÉ
with toasted brioche, flambéed figs & truffle

175