

2 RETTER 338,-

3 RETTER 388,-

FORRETTER

BLANCHEREDE GRØNNE ASPARGES, HÅNDPILLEDE REJER,
HUMMERCREME FRA SIFON.

TATAR
SYLTEDE LØG, SPRØD KARTOFFEL,
PIMENT D'ESPELETTE CREME.

KREBSEHALESALAT
MED TAMARIND HONNINGDRESSING,
RISTEDE HASSEL NØDDER, SALAT, MAYO.

HOVEDRETTER

LANGTIDSBRAISERET KORNFODRET HEREFORD-OKSE.
SERVERES MED PEBERSAUCE, ROSMARIN STEGTE SVAMPE,
GLASEREDE PERLELØG & MOS.

LANGTIDSBRAISERET SPOLEBEN
ÆBLE - SOLBÆR - CHILI - KANEL. SERVERES MED
KARTOFFELFONDANT & BALSAMICO SAUCE.

HVIDVINSDAMPET LAKS, GRILLET CITRON.
SERVERES MED KARTOFFELFONDANT & CITRON SOVS

DESSERTER

3 SLAGS OST.

GATEAU MARCEL
MED FRISKE BÆR & VANILJEIS.

CITRON TÆRTE MED MANGO SORBET.

2 DISHES 338 ,-

3 DISHES 388,-

STARTERS

BLANCHED GREEN ASPARAGUS, HAND-PEELED SHRIMP,
LOBSTER CREAM FROM A SIPHON.

TARTAR

PICKLED ONIONS, CRISPY POTATO
AND PIMENT D'ESPELETTE CREAM.

CRAYFISH TAIL SALAD WITH MAYO,
LETTUCE, TAMARIND HONEY DRESSING
AND ROASTED HAZELNUTS.

MAIN COURSES

LONG-BRAISED GRAIN-FED HEREFORD BEEF.
SERVED WITH PEPPER SAUCE, ROSEMARY FRIED
MUSHROOMS, GLAZED PEARL ONIONS AND MASH.

LONG-TIME BRAISED PORK.
APPLE - BLACKCURRANT - CHILI - CINNAMON.
SERVED WITH POTATO FONDANT AND BALSAMIC SAUCE.

WHITE WINE STEAMED SALMON, GRILLED LEMON.
SERVED WITH POTATO FONDANT AND LEMON SAUCE.

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON TART WITH MANGO SORBET.