

2 DISHES 338,-

3 DISHES 388,-

STARTERS

GREEN ASPARAGUS - SHRIMP - LOBSTER CREAM.

TARTAR

PICKLED ONIONS - CRISPY POTATO
PIMENT D'ESPELETTE CREAM.

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

MAIN COURSES

GRILLED GRAIN-FED ANGUS PEPPER STEAK.
SERVED WITH TODAY'S POTATO, PEPPER SAUCE,
ROSEMARY FRIED MUSHROOMS
AND GLAZED PEARL ONIONS.

LONG-TERM BRAISED PORK
APPLE WITH BLACKCURRANT, CINNAMON.
SERVED WITH TODAY'S POTATO AND BALSAMIC SAUCE.

WHITE WINE STEAMED SALMON, GRILLED LEMON.
SERVED WITH TODAY'S POTATO AND LEMON SAUCE.

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON TART WITH MANGO SORBET.

4 RETTERS TASTING MENU MED VIN PARRING
650,-

SKAL BESTILLES TIL HELE BORDET.

GRØNNE ASPARGES - REJER - HUMMERCREME.
1 GLAS GEWÜRZTRAMINER.

KREBSEHALE SALAT MED MAYO
SALAT - TAMARIND HONNINGDRESSING
& RISTEDE HASSELNØDDER.
1 GLAS GEWÜRZTRAMINER.

GRILLET PEBERSTEAK AF KORNFODRET ANGUS.
SERVERES MED PEBERSAUCE, ROSMARIN STEGTE SVAMPE,
GLASEREDE PERLELØG & DAGENS KARTOFFEL.
1 GLAS COTES DU RHONE

CITRONTÆRTE MED MANGO SORBET.
1 GLAS KOPKES 10 YEARS OLD PORT.



4 DISHES TASTING MENU WITH WINE PAIRING
650,-

MUST BE ORDERED FOR THE WHOLE TABLE.

GREEN ASPARAGUS - SHRIMP - LOBSTER CREAM
1 GLASS OF GEWÜRZTRAMINER.

CRAYFISH TAIL SALAD WITH MAYO
LETTUCE - TAMARIND - HONEY DRESSING
AND ROASTED HAZELNUTS.
1 GLASS OF GEWÜRZTRAMINER.

GRILLED GRAIN-FED ANGUS PEPPER STEAK.
SERVED WITH TODAY'S POTATO, PEPPER SAUCE,
ROSEMARY FRIED MUSHROOMS AND GLAZED PEARL ONIONS.
1 GLASS OF COTES DU RHONE.

LEMON TART WITH MANGO SORBET.
1 GLASS OF KOPKE'S 10-YEAR-OLD PORT.

2 RETTER 338,-

3 RETTER 388,-

FORRETTER

GRØNNE ASPARGES - REJER - HUMMERCREME.

TATAR

SYLTEDE LØG - SPRØD KARTOFFEL
PIMENT D'ESPELETTE CREME.

KREBSEHALESALAT MED MAYO

SALAT - TAMARIN HONNING DRESSING - RISTEDE
HASSELNØDDER.

HOVEDRETTER

GRILLET PEBERSTEAK AF KORNFODRET ANGUS.
SERVERES MED PEBERSAUCE, ROSMARIN STEGTE SVAMPE,
GLASERED E PERLELØG & DAGENS KARTOFFEL.

LANGTIDSBRAISERET SPOLEBEN

ÆBLE - SOLBÆR - CHILI - KANEL.
SERVERES MED DAGENS KARTOFFEL & BALSAMICO SAUCE.

HVIDVINS DAMPET LAKS, GRILLET CITRON.

SERVERES MED DAGENS KARTOFFEL & CITRON SOVS

DESSERTER

3 SLAGS OST.

GATEAU MARCEL

MED FRISKE BÆR & VANILJEIS.

CITRON TÆRTE MED MANGO SORBET.