

# THE SHRIMP

AT HOTEL SKT. ANNÆ

## CAVIAR

30 g. Baerii Rossini Caviar,  
blinis, skalotteløg, crème fraîche  
*30 g. Baerii Rossini Caviar,  
blinis, shallots, crème fraîche*

545

## ØSTERS

3 stk. franske østers, citron  
skalotteløg, vinaigrette  
*3 pcs. French oysters, lemon,  
shallots, vinaigrette*

135

## HUMMER

Stegt hummerhale, græskarravioli,  
parmesan, syltede bøgehatte, hasselnød  
*Roasted lobster tail, pumpkin ravioli,  
parmesan, pickled beech hat mushroom, hazelnut*

495

## ANDEBRYST

Stegt andebryst med kartoffel-  
fondant, rødkål, rødvinssauce  
*Roasted duck breast with potato  
fondant, red cabbage, red wine sauce*

275

## MENU

### Koldrøget laks, 3 slags kål, dild, maltcrumble

*Cold smoked salmon, 3 kinds of cabbage, dill, malt crumble*

165

### Oksetatar, trøffel, tomat, vesterhavssost, kartoffelchips

*Beef tartare, truffle, tomato, North Sea cheese, potato chips*

165

Græskarravioli, parmesan, syltede bøgehatte, hasselnødder, brunet smør  
*Pumpkin ravioli, parmesan, pickled beech hat mushrooms, hazelnuts, browned butter*

155

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### Torsk, muslinge bisque, porre, kålrabi, urteolie

*Cod, mussel bisque, leek, kohlrabi, herb oil*

265

Supremekyllingebryst, krokett, jordkokker, trøffelsauce, kartoffelpuré  
*Suprême chicken breast, croquette, Jerusalem artichokes, truffle sauce, potato puree*

265

( Oksemørbrad i stedet for kylling *Beef tenderloin instead of chicken + 95* )

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### Udvalg af franske oste

*A variety of French cheeses*

165

### Chokolade, blommer, vaniljeis, crumble

*Chocolate, plums, vanilla ice cream, crumble*

165

2 retter / courses

395

3 retter / courses

495

4 retter / courses

595

5 retter / courses

695