

# 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 bøgøhatte, hasselnød  
Roasted lobster tail, pumpkin ravioli,  
parmesan, pickled beech hat mushroom, hazelnut

495

## MENU

### Røget laks med glaskål, citronmayo, rugbrødschips

*Faroese salmon, turnip, lemon emulsion, malt*

165

### Ravioli med karljohansvampe, syltede bøgøhatte, ristet hasselnød, svampeconsommé

*Ravioli with porcini, pickled beech hat, roasted hazelnut and mushroom consommé*

165

### Tatar med salturt, æggeblommecreme, karse, endive

*Beef Tartare with samphire, egg yolk cream, cress, and endive*

155

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### Torsk med syltet knoldselleri, fennikelcrudité, rejebisque

*Cod with pickled celeriac, fennel crudité, and shrimp bisque.*

265

### Kylling med skorzonnerrod, jordskokkepuré, rødvinssauce, frisk trøffel

*Chicken with salsify, Jerusalem artichoke purée, red wine sauce, and fresh truffle*

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

### Gâteau Marcel, marinerede abrikoser, havrecrumble, cremefraiche-is

*Gâteau Marcel, baked apricots, oat crumble, crème fraîche ice cream*

165

2 retter / courses

395

3 retter / courses

495

4 retter / courses

595

5 retter / courses

695