

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

MENU

Røget laks med glaskål, citronmayo, rugbrødschips

Faroese salmon, 3 types of cabbage, malt crumble, lemon emulsion

165

Ravioli med karljohansvampe, syltede bøgehatte, 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 skorzonerrød, 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