

# 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

Rimmet kammusling, østersvinaigrette, wasabi, rugbrødsknas, agurk

*Cured scallops, oyster vinaigrette, wasabi, rye crackers, cucumber*

165

Oksetartar, trøffelcreme, frisé, kartoffelchips, vesterhavsost

*Beef tartare, truffle cream, frisée, potato chips, North Sea cheese*

165

Ravioli med karljohansvampe, consommé, shisokarse, ristede hasselnødder

*Ravioli with porcini mushrooms, consommé, shiso cress, roasted hazelnuts*

155

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Dampet kuller, kålrabi, porre, jordkokkechips, rejebisque

*Haddock, kolbrabi, leeks, Jerusalem artichoke chips, shrimp bisque*

265

Suprême-kylling, pastinakpuré, croquette, skorzonerrod, grønkål, trøffelsauce

*Suprême chicken, parsnip purée, croquette, salsify, cabbage, truffle sauce*

265

( Mørbrad i stedet for kylling *Tenderloin instead of chicken + 95* )

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4 slags franske oste, kompot, hjemmelavet knækbrød

*Selection of 4 french cheeses, compote, homemade crisp bread*

165

Gâteau Marcel, abrikos, havrecrumble, cremefraiche-is

*Gâteau Marcel, abricot, oat crumble, creme fraiche ice cream*

165

2 retter / courses

395

3 retter / courses

495

4 retter / courses

595

5 retter / courses

695