

# 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, ravioli med ricotta og spinat,  
hjemmelavet kartoffelchips, syltet ramsløg, brunet smør  
*Roasted lobster tail, ravioli with ricotta and spinach,  
home made potatoe chips, pickled ramson, brown butter*

495

## HVIDE ASPAGES

Hvide asparges, sauce hollandaise, håndpillede rejer, kørvel  
*White asparagus, sauce hollandaise, hand peeled shrimps, chervil*

175

## MENU

Færøsk røget laks, dildemulsion, glaskål, marineret agurk, rugbrødschips  
*Faroese smoked salmon, dill emulsion, turnip, marinated cucumber, rye crackers*

165

Ravioli med ricotta og spinat, hjemmelavede kartoffelchips, kartoffelskum, syltet ramsløg  
*Ravioli with ricotta and spinach, home made potatoe chips, potato foam, pickled ramson*

165

Oksetartar, trøffelcreme, hjemmelavede kartoffelchips, frisé, vesterhavsost  
*Beef tartare, truffle emulsion, homemade potato chips, frisée, North sea cheese*

155

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Kuller, små nye gulerødder, grillede ærter, ramsløgolie, rejebisque  
*Haddock, new small carrots, grilled peas, ramson oil, shrimp bisque*

265

Suprême-kylling, pastinakpuré, grønne asparges, croquette, rødvinssauce  
*Suprême chicken, parsnip puré, green asparagus, croquette, red wine sauce*

265

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

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Udvalg af franske oste  
*Selection of french cheese*

165

Gâteau Marcel med tre slags rabarber og skovmærke  
*Gâteau Marcel with rhubarb in 3 ways and sweet woodruff*

165

2 retter / courses

395

3 retter / courses

495

4 retter / courses

595

5 retter / courses

695