

THE SHRIMP

AT HOTEL SKT. ANNÆ

CAVIAR

30 g. Baerii Rossini caviar,
blinis, skalotteløg, crème fraiche
*30 g. Baerii Rossini caviar,
blinis, shallots, crème fraiche*

545

ØSTERS

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

135

HUMMER

Stegt hummerhale, ravioli med ricotta og spinat,
grillede ærter, brunet smør, hasselnødder
*Roasted lobster tail, ravioli with ricotta and spinach,
grilled peas, brown butter, hazelnuts*

495

BLÆKSPRUTTE

Grillet blæksprutte, romescosauce, minifennikel, syltet tomat, urter
Grilled octopus, romesco sauce, mini fennel, pickled tomato, herbs

175

MENU

Tuntartar, jordskokkechips, limecreme, syltede ferskner
Tuna tartare, Jerusalem artichoke chips, lime cream, pickled peaches

165

Ravioli med ricotta og spinat, grillede ærter, brunet smør, hasselnødder
Ravioli with ricotta and spinach, grilled peas, brown butter, hazelnuts

165

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

155

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Kuller, nye gulerødder, haricots verts, muslingebisque, fennikelcrudité
Haddock, new small carrots, haricots verts, mussel bisque, fennel crudité

265

Suprême kylling, knoldselleri puré, spidskål, nye løg og rødvin sauce
Suprême chicken, celeriac puree, roasted pointed cabbage, new onions, 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

Hvid chokolademousse, jordbær, jordbærsorbet, marengs, cremeux
White chocolate mousse, strawberry, strawberry sorbet, meringue, cremeux

135

2 retter / courses
395

3 retter / courses
495

4 retter / courses
595

5 retter / courses
695