

## Snacks

<b>Croquettes, 3 pcs.</b> <i>With seasonal flavour</i>	95 kr.
<b>Oysters natural, 3 pcs.</b> <i>3 Fine de Claire Oysters with lemon, scallots, red wine vinegar</i>	145 kr.
<b>Oysters bloody Mary, 3 pcs.</b> <i>Fine de Claire Oysters with spicy tomato juice, celeriac, horseradish</i>	165 kr.
<b>Oscietra Caviar, Rossini, 30 g</b> <i>Served with blinis, sour cream, chives</i>	595 kr.

## Chefs choice Menu

*3 courses*

495 kr.

## Smaller dishes

<b>Lobster roll</b> <i>Hummer 'hotdog'</i>	225 kr.
<b>Cod ceviché - fennel, unripened peaches, salsa verde</b> <i>Torske ceviche - fennikel, umodne ferskenes, salsa verde,</i>	135 kr.
<b>White asparagus - hollandaise, shrimps, piment d'espelette</b> <i>Hvide asparges - hallandaise, rejer, piment d'espelette</i>	155 kr.
<b>Beef tartar - green emulsion, asparagus, chicken skin</b> <i>Oksetartar, - urte emulsion, asparges, kyllingeskin</i>	145 kr.

*In case of any allergies please notify your waiter*

## Mains

<b>Langoustine linguine - tomato, lemon, pecorino</b> <i>Hummer linguine - tomat, citron, pecorino</i>	285 kr.
<b>Salmon - spinach, beurre blanc with roe &amp; chives</b> <i>Laks - spinat, beurre blanc med rogn og purløg</i>	245 kr.
<b>Stuffed quail - spinach, sauce bordelaise</b> <i>Farseret vagtel - spinat, rødvinssauce</i>	235 kr.
<b>Steak au poivre</b> <i>Steak med pebersauce</i>	255 kr.

## Sides

<b>Seasonal green salad</b>	55 kr.
<b>Pommes puré</b>	55 kr.
<b>Seasonal vegetables</b>	55 kr.
<b>Pommes frites with dijonnaise</b>	55 kr.

## Desserts

<b>Mousse au chocolat - hazelnuts, olive oil</b> <i>Chokolademousse - hasselnødder, olivenolie</i>	115 kr.
<b>Pavlova - rhubarb and crème chantilly</b> <i>Pavlova - rabarber og crème chantilly</i>	125 kr.
<b>Buttermilk ice cream with crumble</b> <i>Kærmælksis med crumble</i>	95 kr.
<b>French cheeses - walnuts, crispbread</b> <i>Franske oste - syltede valnødder, knækbrød</i>	135 kr.

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