

DARLING

—
BISTRO & BAR

APÉRITIF

Demièrre

Cuveé Darling Blanc de Noir pr. gl. 140

Leclair-Thiefaine

Cuveé 04 1. Cru Mayeul, Brut pr. gl. 145

For guidance and recommendations regarding champagne, ask for the sommelier.

ROYAL BAERII CAVIAR 15g 199

Blinis - crème fraîche - shallot

OYSTERS

Grilled lemon - buttermilk - vervain 1/4/8 pcs

Papillons 37/145/290

Fine Poésie 37/145/290

Roumegous Special 39/155/310

Gillardeau Josephine 47/185/370

Oyster tasting 155/310

Water pr. person 25
Spakling and still - unlimited

All prices are in DKK

THE DARLING MENU

7 COURSES - 4 SERVINGS

Chef's choice

Served for the entire table - Price pr. person

17:00-21:00

Standard 499

De Luxe 999

Incl. caviar, lobster, foie gras & truffle

Wine pairing of 4 glasses

Level 1 399

Level 2 999

DARLING'S SHELLFISH PLATTER 499

Served "family style" for the entire table

Price pr. person

HALF LOBSTER

Brussels sprouts - shiitake - pancetta

SOFT SHELL CRAB

Tartare sauce - curled endive - tomato

LANGOUSTINE

Pesto - lemon

SHRIMP

Chili - Garlic - Aioli

SCALLOP

Apple - dill oil - rice paper

2 VARIATIONS OF OYSTERS

Au naturel

&

Buttermilk - vervarin

Add on

15g caviar - blinis - crème fraîche 199

STARTERS

LOBSTER BISQUE	159
Scallop - pumpkin - apple - chives	
BEEF TATARE	189
Egg yolk - malt - tomato - truffle	
<i>Serving without truffle</i>	139
SURF 'N' TURF	179
Lobster - red deer - beech mushroom	
trout roe - lobster emulsion	
MUSHROOM PÂTÉ	139
Chanterelles - shiitake - onion	

MAIN COURSES

LOBSTER - HALF / WHOLE	279/549
Brussels sprouts - shiitake - pancetta	
browned butter	
FISH OF THE DAY	239
Celeriac - tomato - browned butter sauce	
almonds	
WAGYU STRIPLOIN A4+	399
Chanterelles - seasonal greens	
sauce bordelaise	
WAGYU STRIPLOIN A4+ DE LUXE	749
Chanterelles - seasonal greens	
sauce bordelaise - foie gras - truffle - caviar	
lobster tail	
SALT BAKED CELERIAC	189
Bell peppers - green tomatoes - almonds	

ADD-ONS

CAVIAR 15g	179
1/2 GRILLED LOBSTER TAIL	99
TRUFFLE	79
PAN FRIED FOIE GRAS	69

FOR OUR SMALL FRIENDS

FILET OF PLAICE	99
Fries - remoulade	
IBERICO MEATBALL	99
Fries - ketchup	

CHEESE & DESSERT

CHEESE OF THE DAY	99
Honey marinated nuts	
DEEP FRIED CAMEMBERT DE LUXE	169
Foie gras - truffle - plum compote	
GATEAU MARCEL	99
Sea buckthorn-/carrot sorbet - hibiscus	
LIQUORICE PARFAIT	99
Plum consommé - lime - honey	
SWEETS FOR THE COFFEE	79
3 pieces of chocolate	

Please ask your waiter for any information regarding allergies.