

Family style - Two servings

Served for the entire table - Price pr. person

Fillet of plaice - sea buckthorn - remoulade - trout roe

Shrimp - poached egg - cress emulsion - romanesco

Mushroom pâté - chanterelles - shiitake - onion

Chicken salad - pancetta - apple - parsley

Beef tartare - egg yolk - malt - tomato

ADD-ONS

MUSTARD HERRING 49

Mustard crème - apple - beet-pickled egg

GATEAU MARCEL 69

Sea buckthorn-/carrot sorbet - hibiscus

SCHNAPPS

Small / Acceptable 3 cl / 6 cl

Seasonal homemade schnapps 45 / 80

O.P. Anderson Akvavit 45 / 75

Linie Akvavit 50 / 90

Aalborg TAFFEL Akvavit 40 / 70

Water *pr. person* 25

Spakling and still - unlimited

All prices are in DKK

SMØRREBRØD

FISH

MUSTARD HERRING	109
Mustard crème - apple - beet-pickled egg	
FILLET OF PLAICE WITH REMOULADE	139
Sea buckthorn - trout roe - dill	
FILET OF PLAICE WITH SHRIMP	159
Tartare sauce - red onion - cress	

SHELLFISH

SHRIMP & POACHED EGG	129
Romanesco - cress emulsion	
SURF 'N' TURF	179
Lobster - red deer - trout roe - beech mushroom hazelnut - lobster emulsion	
SOFTSHELL CRAB	169
Tartare sauce - tomato - curled endive	

GREENS

CELERIAC	119
Bell pepper - green tomatoes - almond	
MUSHROOM PÂTÉ	139
Chanterelles - beech mushroom - shiitake - onion	

MEAT

CREAMY CHICKEN SALAD	139
Celery - pancetta - apple - parsley	
IBERICO MEATBALLS	159
Truffle emulsion - cucumber relish - pork rinds	
BEEF TARTARE	139
Egg yolk - malt - tomato - watercress	

CHEESE

CHEESE OF THE DAY	99
Honey marinated nuts	
DEEP FRIED CAMEMBERT	119
Plum - hazelnut - cress	
DEEP FRIED CAMEMBERT DELUXE	149
Foie gras - truffle - plum - hazelnut - cress	

DESSERT

GATEAU MARCEL	89
Sea buckthorn-/carrot sorbet - hibiscus	
LIQUORICE PARFAIT	89
Plum consommé - lime - honey	
SWEETS FOR THE COFFEE	79
3 pieces of chocolate	

FOR OUR SMALL FRIENDS

FILLET OF PLAICE	89
Fries - remoulade	
IBERICO MEATBALL	89
Fries - ketchup	

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Price pr. person

HALF LOBSTER

Brussels sprouts - shiitake - pancetta

SOFT SHELL CRAB

Tartare sauce - tomato - curled endive

LANGOUSTINE

Pesto - lemon

SHRIMP

Chili - garlic - aioli

SCALLOP

Apple - dill oil - rice paper

2 VARIATIONS OF OYSTERS

Au naturel

&

Buttermilk - Vervain

Add-on

15g Caviar - blinis - crème fraîche

199

OYSTERS

	4 / 8 pcs
Papillons	145/290
Fine Poésie	155/310
Roumegous Special	165/330
Gillardeau Josephine	185/370
Oyster tasting - one or two of each	165/330

Grilled lemon - buttermilk - vervain

Please ask your waiter for any information regarding allergies.