

10 COURSES - 4 SERVINGS

Chef's choice.

Served "family style" for the whole table.

WINE MENU 4 GLASSES

395

THE FULL EXPERIENCE

1095

Enjoy everything Darling has to offer;

Aperitif - The Darling Menu - wine menu
filtered water - coffee & sweet - digestif

THE FULL EXPERIENCE DELUXE

2000

Oysters, caviar & Champagne

The Darling Menu, incl:

Lobster - foie gras - truffle

4 exclusive wines

Coffee, sweets & digestif

*All menus can be ordered by the whole table, between
16:30-21:00*

DARLING'S SHELLFISH PLATTER

475

GRILLED HALF LOBSTER

Garlic - parsley - brown butter

SEARED SCALLOP

Jerusalem artichoke - tarragon oil

FRIED OYSTER

Oyster emulsion - oyster-leaf

GRILLED LANGOUSTINE

Pesto - grilled lemon

DEEP FRIED SOFT SHELL CRAB

Crab rillette - pickled chili

DEEP SEA SHRIMP

Lemon emulsion

Add on 15g Royal Baerii Caviar

175

SNACKS

ROYAL BAERII CAVIAR 15 G	195
Almond- & lemon blinis crème fraiche 48% - red onions	
ANCHOVIES	95
Aioli with squid ink - grilled lemon - malt bread	
BOQUERONES	95
Aioli with squid ink - grilled lemon - malt bread	
CALAMARI	85
Aioli with squid ink	
FRIES	75
Grated "vesterhavstost" - truffle emulsion grated truffle - piment d'Espelette	
SMOKED DUCK BREAST	85
'Magret de canard'	
LOBSTER ROLL	125
Lobster tail - porcini remoulade puffed rice paper - toasted brioche	
FOIE GRAS TERRINE	95
Port wine poached pear - toasted brioche	

OYSTERS

Huitre le petit Gamén 6 / 12 pcs	145/290
Fine Poésie 4 / 8 pcs	155/310
Roumegous Special 4 / 8 pcs	165/330
Gillardeau Josephine 4/8 pcs	185/370
Oyster tasting - one or two of each	165/330
Grilled lemon - shallote vinaigrette	

STARTERS

GRATINATED GOAT CHEESE	115
Salt baked beetroot - pickled black berries walnut	
LOBSTER BISQUE	185
Scallop - caviar - Jerusalem artichoke - tarragon oil <i>Serving without caviar 125</i>	
BEEF TATAR	125
Chive emulsion - potato confit potato chips - pickled cucumber	
SURF N' TURF	165
Lobster tail - red deer carpaccio - mushrooms trout roe - tarragon emulsion - hazelnuts	

MAIN COURSES

GRILLED LOBSTER - HALF / WHOLE	255/495
Vol au vent - lobster veloute - carrot celery	
SEARED ZANDER	265
Carrot purée - braised fennel - grilled leek capers	
QUAIL	245
Morel sauce - sautéed palm cabbage black salsify	
WAGYU TENDERLOIN A4+	395
Pommes Anna - bone marrow sauce braised king oyster mushroom	
WAGYU TENDERLOIN A4+ DELUX	795
Pommes Anna - caviar - lobster tail truffle - foie gras - bone marrow sauce	

ADD ONS FOR YOUR MAIN COURSE

CAVIAR 15g	175
1/2 GRILLED LOBSTER TAIL	95
TRUFFLE	75
PAN FRIED FOIE GRAS	65

FOR OUR SMALL FRIENDS

FILET OF PLAICE Fries - remoulade	95
IBERICO MEATBALL Fries - ketchup	95

CHEESE & DESSERT

CHEESE OF THE DAY Honey marinated nuts - toasted bread	95
DEEP FRIED CAMEMBERT DELUX Fried foie gras - grated truffle port wine marinated plums	160
CRÈME BRÛLÉE Passion fruit sorbet	85
CHOCOLATE BROWNIE Dark and white chocolate ganache chocolate ice cream - red sorrel	85
SWEETS FOR THE COFFEE 3 pieces of chocolate	65

Please ask your waiter for any information regarding allergies