

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

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

DARLING'S SHELLFISH PLATTER

475

GRILLED HALF LOBSTER

Garlic - tarragon - brown butter

SEARED SCALLOP

Jerusalem artichoke - tarragon oil

MOULES MARINÈRE

Blue mussels - double cream - herbs - white wine

GRILLED LANGOUSTINE

Pesto - chive emulsion

DEEP FRIED SOFT SHELL CRAB

Crab rilette - salted lemon - cream cheese
pickled chili - piment d'Espelette

DEEP SEA SHRIMP

Piment creme - grilled lemon

Add on 15g Royal Baerii Caviar

175

SNACKS

ROYAL BAERII CAVIAR 15 G	195
Almond- & lemon blinis crème fraiche 48% - red onions	
ANCHOVIES	95
Lemon emulsion - grilled lemon - malt bread	
BOQUERONES	95
Lemon emulsion - grilled lemon - malt bread	
CALAMARI	85
Aioli with squid ink	
FRIES	75
Grated "vesterhavstost" - truffle emulsion grated truffle - piment d'espélette	
IBERICO BELOTTA	115
From Jabugo - 28 months	
LOBSTER ROLL	125
Lobster tail - porcini remoulade puffed rice paper - toasted brioche	
FOIE GRAS TERRINE	95
Portwine marinated plums - 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 - shallot vinaigrette	

STARTERS

BRAISED KING OYSTER MUSHROOM Mix of mushrooms - beetroot sprouts	115
LOBSTER BISQUE Scallop - caviar - Jerusalem artichoke - tarragon oil <i>Serving without caviar</i> 125	185
MOULES MARINÈRE Blue mussels - double cream - herbs - white wine	115
BEEF TATAR Chive emulsion - potato confit potato chips - pickled cucumber	125
SURF N' TURF Lobster tail - red deer carpaccio - mushrooms trout roe - tarragon emulsion - hazelnuts	165

MAIN COURSES

GRILLED LOBSTER - HALF / WHOLE Garlic - tarragon - brown butter	255/495
MONKFISH Cauliflower pure - saffron sauce - bronze fennel	265
DUCK LEG CONFIT Jus - fried kale	245
WAGYU TENDERLOIN A4+ Truffle sauce - fried thyme	395
WAGYU TENDERLOIN A4+ DELUX Caviar - lobster tail - truffle foie gras - truffle sauce	795

SERVED WITH ALL MAIN COURSES IN THE MIDDLE OF THE TABLE

SALT BAKED CELERIAC
Pumpkin pure - chestnut

GLAZED BEETROOT
Blackberry - fresh goat cheese - cress

POMMES ANNA
Thyme oil - garlic sprouts

ADD ONS FOR YOUR MAIN COURSE

CAVIAR 15g	175
HALF A PAN FRIED LOBSTER TAIL	95
TRUFFLE	75
PAN FRIED FOIE GRAS	165

FOR OUR SMALL FRIENDS

FILET OF PLAICE Fries - remoulade	95
IBERICO RACK 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
POACHED PEAR Caramel - walnut - dark chocolate	85
TOSCA CAKE Marzipan - chocolate - vanilla ice cream	85
SWEETS FOR THE COFFEE 3 pieces of chocolate	65

Please ask your waiter for any information regarding allergies