

10 COURSES - 4 SERVINGS

Chef's choice.

Served "family style" for the whole table.

WINE PAIRING - 4 GLASSES

395

THE FULL EXPERIENCE

1095

Enjoy everything Darling has to offer;

Aperitif - The Darling Menu - wine menu

filtered water - coffee & sweets - digestif

THE FULL EXPERIENCE DE LUXE

2000

Oysters, caviar & Champagne

The Darling Menu, incl:

Lobster - foie gras - truffle

4 exclusive wines

Coffee, sweets & digestif

All set menus are served for the entire table

17:00-21:00

DARLING'S SHELLFISH PLATTER

495

HALF LOBSTER

Corn - shiitake - pancetta - browned butter

SOFT SHELL CRAB

Tartare sauce - apple - tomato - lemon

LANGOUSTINE

Pesto - lemon

SHRIMP

Chili - Garlic - Aioli

SCALLOP

Peas - lemon gel - dill oil - rice paper

2 VARIATIONS OF OYSTERS

Au naturel

&

Buttermilk - vervarin

Add on

15g caviar - blinis - crème fraîche

195

All prices are in DKK

SNACKS

ROYAL BAERII CAVIAR 15 G	195
Blinis - crème fraîche - shallot	
ANCHOVIES	95
Aioli with squid ink - lemon - malt bread	
BOQUERONES	95
Aioli with squid ink - lemon - malt bread	
CALAMARI	85
Aioli with squid ink	
FRIES	75
Vesterhavsost - truffle emulsion	
SMOKED DUCK BREAST	85
'Magret de canard'	
LOBSTER ROLL	135
Brioche - lobster rilette - pea sprouts - rice paper	
FOIE GRAS TERRINE	115
Rhubarb compote - brioche	

OYSTERS

	4/8 pcs
Papillons	145/290
Fine Poésie	145/290
Roumegous Special	155/310
Gillardeau Josephine	185/370
Oyster tasting	155/310
Grilled lemon - buttermilk - vervain	

STARTERS

ASPARAGUS & SHRIMP	185
Poached egg - hollandaise - caviar	
<i>Serving without caviar 125</i>	
BEEF TATARE	185
Truffle - hazelnut - pepper - pearl onion - malt	
<i>Serving without truffle 135</i>	
SURF 'N' TURF	175
Lobster - red deer - beech mushroom - trout roe	
hazelnut lobster emulsion	

MAIN COURSES

LOBSTER - HALF / WHOLE	275/550
Corn - shiitake - pancetta - browned butter	
GURNARD	235
Peas - potato - mussel fumé - pea sprouts	
WAGYU STRIPLOIN A4+	395
Asparagus - potato - onion - foie gras sauce	
WAGYU STRIPLOIN A4+ DE LUXE	795
Asparagus - potato - onion - foie gras sauce	
Foie gras - truffel - caviar - lobster tail	

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 MEATBALLS Fries - ketchup	95

CHEESE & DESSERT

CHEESE OF THE DAY Honey marinated nuts - toasted bread	95
DEEP FRIED CAMEMBERT DE LUXE Foie gras - truffle - rhubarb compote	160
RHUBARB CONSOMMÉ White chocolate parfait - honey - licorice herb	95
CHOCOLATE BROWNIE Strawberry sorbet - strawberry - tarragon	95
SWEETS FOR THE COFFEE 3 pieces of chocolate	75

Please ask your waiter for any information regarding allergies.