

Ordered by the whole table to be served family style.

Braised king oyster mushroom  
mix of mushrooms - beetroot sprouts

Pan-fried filet of plaice - remoulade - trout roe

Shrimps - pan-fried egg - vesterhavs cheese

Creamy chicken salad - black salsify  
pancetta - king oyster mushroom - chervil

Beef tartar - chive mayonnaise - potato confit  
potato chips - pickled cucumber

#### ADD ONS

CURRY HERRING	50
Marbled egg - puffed capers - apple - fennel	
NUT BAR	65
Marzipan - chocolate - vanilla ice cream	

#### SCHNAPPS

Small / Acceptable	3 cl / 6 cl
Home made schnapps	45 / 80
Apple - Juniper - Vanilla	
Vervain - Cucumber	
Herbal spiced snaps	
O.P. Anderson Akvavit	45 / 75
Linie Akvavit	50 / 90
Aalborg TAFFEL Akvavit	40 / 70

# SMØRREBRØD

## HERRING

---

CURRY HERRING	105
Marbled egg - puffed capers - apple - fennel	
PICKLED MUSTARD HERRING	105
Pancetta - crispy onion rings caramelized onion purée - pancetta emulsion	

## FISH

---

FILET OF PLAICE	125
Remoulade - lemongél - trout roe - dill	
FILET OF PLAICE & SHRIMPS	145
Creamy shrimp salad - lemongél pickled red onion	
BEETROOT MARINATED SALMON	125
Smoked cheese - candy beetroot - chervil	

## SHELLFISH

---

PANFRIED EGG WITH SHRIMP	125
Chive emulsion - chives - vesterhavs cheese	
SURF N´ TURF	165
Lobster tail - red deer carpaccio - trout roe beech mushrooms - hazelnuts - tarragon emulsion	
DEEP FRIED SOFTSHELL CRAB	155
Crab rillette - salted lemon - cream cheese pickled chili - piment d´espelette	

## GREEN'S

---

AVOCADO	115
Hazelnut crème - spinach - chili	
BRAISED KING OYSTER MUSHROOM	115
Mix of mushrooms - beetroot sprouts	

# SMØRREBRØD

## MEAT

---

CREAMY CHICKEN SALAD 125  
Black salsify - pancetta  
king oyster mushroom - chervil

IBERICO RACK 145  
Puffed pork rinds - red cabbage  
mustard emulsion

BEEF TARTAR 125  
Chive emulsion - potato confit  
potato chips - pickled cucumber

## CHEESE

---

CHEESE OF THE DAY 85  
Honey marinated nuts - toasted bread

DEEP FRIED CAMEMBERT 110  
Portwine marinated plums - pickled red onions  
hazelnuts

DEEP FRIED CAMEMBERT DELUXE 150  
Fried foie gras - grated truffle  
portwine marinated plums

## DESSERT

---

POACHED PEAR 75  
Caramel - walnut - dark chocolate

TOSCA CAKE 75  
Marzipan - chocolate - vanilla ice cream

SWEETS FOR THE COFFEE 65  
3 pieces of chocolate

## FOR OUR SMALL FRIENDS

---

FILET OF PLAICE 75  
Fries - remoulade

IBERICO RACK 75  
Fries - ketchup

## 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 rillette - salted lemon - cream cheese  
pickled chili - piment d'Espelette

## DEEP SEA SHRIMP

Piment creme - grilled lemon

*Add on 15g Royal Baerii Caviar*

175

## 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