

DARLING

BISTRO & BAR

APÉRITIF

Demièrè		
Cuveé Darling Blanc de Noir	pr. gl.	140
Leclairè-Thiefainè		
Cuveé 04 1. Cru Mayeul, Brut	pr. gl.	145

For guidance and recommendations regarding champagne, ask for the sommelier.

ROYAL BAERII CAVIAR 15g		199
Blinis - crème fraîche - shallot		

OYSTERS		
Grilled lemon - buttermilk - vervain	1/4/8 stk	

Papillons		37/145/290
Fine Poésie		37/145/290
Roumegous Special		39/155/310
Gillardeau Josephine		47/185/370
Oyster tasting		155/310

All prices are in DKK

THE DARLING MENU

7 COURSES - 4 SERVINGS

Chef's choice

Served for the entire table

17:00-21:00

Standard 499

De Luxe 999

Incl. caviar, lobster, foie gras & truffle

Wine pairing of 4 glasses

Level 1 399

Level 2 999

DARLING'S SHELLFISH PLATTER 499

Served "family style" for the entire table

HALF LOBSTER

Corn - shiitake - pancetta - browned butter

SOFT SHELL CRAB

Tartare sauce - apple - tomato

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 199

STARTERS

ASPARAGUS & SHRIMP	189
Poached egg - hollandaise - caviar	
<i>Serving without caviar</i>	129
BEEF TATARE	189
Truffle - hazelnut - fermented garlic	
pearl onion - malt	
<i>Serving without truffle</i>	139
SURF 'N' TURF	179
Lobster - red deer - beech mushroom	
trout roe - lobster emulsion	

MAIN COURSES

LOBSTER - HALF / WHOLE	279/549
Corn - shiitake - pancetta - browned butter	
FISH OF THE DAY	239
Peas - potato - mussel fumé - pea sprouts	
WAGYU STRIPLOIN A4+	399
Asparagus - carrot - onion - foie gras sauce	
WAGYU STRIPLOIN A4+ DE LUXE	799
Asparagus - carrot - onion - foie gras sauce	
Foie gras - truffel - caviar - lobster tail	

ADD-ONS

CAVIAR 15g	179
1/2 GRILLED LOBSTER TAIL	99
TRUFFLE	79
PAN FRIED FOIE GRAS	69

FOR OUR SMALL FRIENDS

FILET OF PLAICE	99
Fries - remoulade	
IBERICO MEATBALLS	99
Fries - ketchup	

CHEESE & DESSERT

CHEESE OF THE DAY	99
Honey marinated nuts - toasted bread	
DEEP FRIED CAMEMBERT DE LUXE	169
Foie gras - truffle - rhubarb compote	
WHITE CHOCOLATE PARFAIT	99
Rhubarb consommé - honey - licorice	
CHOCOLATE BROWNIE	99
Strawberry sorbet - strawberry - tarragon	
SWEETS FOR THE COFFEE	79
3 pieces of chocolate	