

## CHAMPAGNE & SPARKLING WINE

Blanc de Blanc Brut	65
NV - Charles Bailly - Frankrig	
Veuve Clicquot Brut	100
NV - Veuve Cliquot Ponsardin - Reims - Frankrig	
Veuve Clicquot Rosé	125
NV - Veuve Cliquot Ponsardin - Reims - Frankrig	

## DRINKS

Gin & Tonic	65
Beefeater Gin - San Pellegrino tonic - Citron	
Cucumber G&T	85
Hendrick's gin - San Pellegrino tonic - Agurk	
Bourbon Sour	100
Bulleit Bourbon - Sukker - Citron	
Belvedere Iced Tea (big/slim)	125/100
Belvedere Vodka - Triple Sec - Citron - Pandekagesirup - Cola	
Dark 'n' Stormy	100
Gosling's Black Seal rom - Gosling's Ginger Beer - Lime	
Margarita	100
Calle 23 Blanco tequila - Triple sec - Lime	
Royal Lemonade	75
Absolut Vodka - Sour - San Pellegrino Limonata - Hindbær	
Aperol Spritz	85
Aperol - Bobler - Appelsin	
Compassion	95
Absolut Vodka - Passionsfrugt - Lime	
Espresso Martini	100
Absolut Vodka - Kahlua - Espresso - Kakaolikør	
Cloudy Cognac	100
Hennessy Cognac - Brombær - Æble - Lime - Rabarber	

## PITCHERS (CA. 4-5 DRINKS)

Dark 'n' Stormy	350
Gosling's Black Seal rom - Gosling's Ginger Beer - Lime	
Royal Lemonade	300
Absolut Vodka - Sour - San Pellegrino Limonata - Hindbær	
Cucumber G&T	325
Hendrick's gin - San Pellegrino tonic - Agurk - Citron	

## ØL / BEER

Kronenbourg 1664 (FLASKE)	40
0,33 l - Pale Lager - Obernai - Frankrig	
Tuborg RÅ ØKO (FAD)	40
0,5 l - Ufiltreret Pilsner - Fredericia - Danmark	
Kronenbourg 1664 Blanc (FAD)	50
0,5 l - Wheat Beer - Obernai - Frankrig	
Brooklyn IPA (FLASKE)	50
0,33 l - Indian Pale Ale - New York - USA	

kreditkortselskabets gebyr vil blive pålagt regning ved betaling med kreditkort  
the credit card company's fee will be added to your bill when paying with a credit card

## - FORRETTER / STARTERS -

<b>RØRT TATAR / STEAK TARTARE</b>
Klassisk rørt tatar med syltede bøgehatte, trøffelcreme og timian-croûtons Classic steak tartare with pickled brown beech mushrooms, truffle cream and thyme croûtons
<b>HUMMERBISQUE / LOBSTER BISQUE</b>
Cremet hummersuppe serveret med æbler, saltbagt selleri og kørvel - Rimmet kammusling kan tilkøbes for +25 kr. Creamy lobster soup served with apples, salt baked celery and chervil - Marinated scallop can be added for + DKK 25
<b>SPIDSKÅL / POINTED CABBAGE</b>
Stegt spidskål med revet Vesterhavssost, saltede mandler og rosmarin Pan fried pointed cabbage with shredded Danish "Vesterhavs" cheese, salted almonds and rosemary
<b>GRAVAD LAKS ROYAL / CURED SALMON ROYAL</b>
Gravad laks serveret med hoisin, lime, fennikel og dill Cured salmon served with hoisin, lime, fennel and dill

## - HOVEDRETTER / MAIN COURSES -

<b>BŒUF / ROAST</b>
Helstegt oksecuvette - man skærer selv // Rødvinsauce, gyldne sprøde pommes frites og grøn salat (steget medium)
Grilled beef cuvette - carved by you // Red wine sauce, warm crispy fries and a green salad (grilled medium)
<b>RIB EYE STEAK +100</b>
350g stegt rib eye af kornopfodret, sydamerikansk kødkvæg Sauce Béarnaise, gyldne sprøde pommes frites og grøn salat 350 grams of pan fried rib eye from South American beef cattle // Sauce Béarnaise, warm crispy fries and a green salad with vinaigrette

TRUFFLE FRIES  
UPGRADE  
+10.-

<b>RØRT TATAR / STEAK TARTARE</b>
ca. 250g okseinderlår rørt med trøffel, estragon, cognac, sennep og æggeblomme Serveret med syltede bøgehatte, trøffelcreme, timian-croûtons, varme sprøde pommes frites og grøn salat Chopped beef mixed with truffle, tarragon, cognac, egg yolk and mustard Served with pickled brown beech mushrooms, truffle cream, thyme croûtons, warm crispy fries and a green salad

<b>BAGT TORSK / BAKED COD</b>
Serveres med stegt rosenkål, sellericreme og hummersauce Served with pan fried Brussels sprouts, celery cream and lobster sauce

## - DESSERTER / DESSERTS -

<b>CHOKOLADEMOUSSE / CHOCOLATE MOUSSE</b>
Luftig chokolademousse lavet på Valrhona 'Guanaja', serveret med kandiserede nødder og orangemarengs Airy chocolate mousse made from Valrhona 'Guanaja' served with candied nuts and orange meringue
<b>PANNA COTTA</b>
...Lavet på vanilje. Serveret med kirsebær og sprød ris-tuille ...Made with vanilla. Served with cherries and a crispy rice tuille
<b>COUPE ROYAL MED SALTET KARAMEL / SALTY CARAMEL SUNDAE</b>
Karamelis med saltet karamel, nødder og knuste Oreos Caramel ice cream with salted caramel, nuts and crushed Oreos

## 3 RETTER / 3 COURSES 300 KR

Vær opmærksom på at der på enkelte retter kan forekomme pristillæg  
Please note, that some courses come with a surcharge

## WINE MENUS

### - THE GOOD -

1 glass of white wine  
1 glass of red wine  
1 glass of dessert wine  
Coffee or tea

250.-

### - THE BETTER -

1 glass of Cava  
1 glass of white wine  
2 glasses of red wine  
1 glass of dessert wine  
Coffee or tea

350.-

### - THE BEST -

1 glass of Champagne, Grand Cru  
1 glass of white wine  
2 glasses of red wine  
1 glass of dessert wine  
Coffee or tea

450.-

## - SIDE ORDERS -

Onion Rings + Chili Mayo	30
Truffle Fries	45
Pommes Frites	35
Kartoffelpuré / Potato Purée	25
Grøn Salat / Green Salad	25
Caesar Salad + Croûtons	35
Sauce Béarnaise	25
Rødvinsauce / Red Wine Sauce	25