

## 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
Hendricks gin - San Pellegrino tonic - Agurk - Citron	
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 Black Seal rom - Goslings Ginger Beer - Lime	
Margarita	100
Olmeca Reposado 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 Black Seal rom - Goslings Ginger Beer - Lime	
Royal Lemonade	300
Absolut vodka - Sour - San Pellegrino Limonata - Hindbær	
Cucumber G&T	325
Hendricks gin - San Pellegrino tonic - Agurk - Citron	

## ØL / BEER

Kronenbourg 1664 (FLASKE)	40
0,33 l - Pale Lager - Obernai - Frankrig	
Tuborg RÅ ØKO (FAD)	40
0,4 l - Ufiltreret Pilsner - Fredericia - Danmark	
Kronenbourg 1664 Blanc (FAD)	50
0,4 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 Karl Johan-mayo, franske kartofler og syltede løg Classic steak tartare with porcini mayo, crisps and pickled onions
<b>CREMET JORDSKOKSUPPE / JERUSALEM ARTICHOKE SOUP</b>
...med Granny Smith-æbler, sprøde jordskokker og stegt persille ...with Granny Smith apples, crisp Jerusalem artichokes and fried parsley
<b>YELLOWFIN TUN / YELLOWFIN TUNA // +25</b>
Tatar af Yellowfin tun og avocado, rørt med soya, sesam, ingefær og lime Tartare of Yellowfin tuna and avocado with soy, sesame, ginger and lime

## - HOVEDRETTER / MAIN COURSES -

<b>BŒUF / ROAST</b>
Helstegt oksecuvette - man skærer selv // Rødvinsauce, gyldne sprøde pommes frites og grøn salat (stegets medium)
Grilled beef cuvette - carved by you // Red wine sauce, warm crispy fries and green salad (grilled medium)

TRUFFLE FRIES  
UPGRADE  
+10.-

<b>RIB EYE STEAK + 100 kr</b>
350g stegt rib eye af kornopfodret sydamerikansk kødkvæg. Sauce Béarnaise, gyldne sprøde pommes frites og grøn salat 350 grams of fried rib eye from south american beef cattle // Sauce Béarnaise, warm crispy fries and green salad with vinaigrette

<b>STEGT VAGTEL / FRIED QUAIL + 25</b>
Karl Johan-farseret vagtel serveret med bagt selleri og trøffelauce Porcini stuffed quail served with baked celery and truffle sauce

<b>RØRT TATAR / STEAK TARTARE</b>
ca. 250g okseinderlår rørt med trøffel, estragon, cognac, sennep, og æggeblomme. Serveret med Karl Johan-mayo, syltede løg, varme sprøde pommes frites og grøn salat Chopped beef mixed with truffle, tarragon, cognac, egg yolk and mustard. Served with cep mayo, pickled onions and warm crispy fries and a green salad

<b>BAGT VINTERTORSK / BAKED COD</b>
Serveres med nye løg, morkler og kalveglace Served with new onions, morels and veal glaze

## - DESSERTER / DESSERTS -

<b>CHOKOLADEFONDANT / CHOCOLATE FONDANT</b>
...lavet på Valrhona 'Guanaja'. Med passionsfrugt og vaniljeis ...made with Valrhona 'Guanaja'. With passion fruit and vanilla ice cream

<b>CITRONFROMAGE / LEMON MOUSSE</b>
Klassisk citronfromage med lakrids og hvid chokolade Classic lemon mousse with licorice and white chocolate

<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 might have 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