

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 - 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's Black Seal rom - Gosling's 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'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
0,4 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 -

RØRT TATAR / STEAK TARTARE

Klassisk rørt tatar med syltede bøgehatte, trøffelcreme og timian-croûtons
Classic steak tartare with pickled brown beech mushrooms, truffle cream and thyme croûtons

HUMMERBISQUE / LOBSTER BISQUE

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

SPIDSKÅL / POINTED CABBAGE

Stegt spidskål med revet Vesterhavssost, saltede mandler og rosmarin
Pan fried pointed cabbage with shredded Danish "Vesterhavs" cheese, salted almonds and rosemary

GRAVAD LAKS ROYAL / CURED SALMON ROYAL

Gravad laks serveret med hoisin, lime, fennikel og dill
Cured salmon served with hoisin, lime, fennel and dill

- HOVEDRETTER / MAIN COURSES -

BŒUF / ROAST

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)

RIB EYE STEAK +100

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

RØRT TATAR / STEAK TARTARE

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

BAGT TORSK / BAKED COD

Serveres med stegt rosenkål, sellericreme og hummersauce
Served with pan fried Brussels sprouts, celery cream and lobster sauce

- DESSERTER / DESSERTS -

CHOKOLADEMOUSSE / CHOCOLATE MOUSSE

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

PANNA COTTA

...Lavet på vanilje. Serveret med kirsebær og sprød ris-tuille
...Made with vanilla. Served with cherries and a crispy rice tuille

COUPE ROYAL MED SALTET KARAMEL / SALTY CARAMEL SUNDAE

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