

BISTRO ROYAL

CAFÉ - RESTAURANT - BAR

CLASSIC MENU

SNACKS

OYSTERS & CAVIAR

*Served with finger-lime, almond oil & horseradish ketchup
(Allergens: Soy, mollusc)*

STARTER

"LOBSTER ROYALE"

*1/2 lobster served with beurre Maître d'Hôtel
(Allergens: Crustacean, lactose)*

INTERMEZZO

HALIBUT

*Baked halibut with julienne of leeks, carrots & celery
Served with mussel sauce with caviar, trout roe & herbs
(Allergens: Fish, celery, mollusc, alcohol)*

MAIN COURSE

TOURNEDOS

*Tournedos of Danish beef tenderloin served with glazed shallots, pommes anna with sage
Sauce bordelaise with smoked marrow & freshly grated black truffle
(Allergens: Alcohol)*

DESSERT

TARTE AU CITRON

*Tart with lemon curd, vanilla ice cream & burnt Italian meringue
(Allergens: Gluten, egg)*

DKK 850

ADD-ONS

3 KINDS OF CHEESE FROM ARLA UNIKA

*Rosehip compote, olives and crisp bread
(Allergens: Gluten, lactose)*

DKK 100

CLASSIQUE WINE MENU

*Pelusas Sauvignon Blanc 2020
Pinot Grigio 2020
The Applicant Cabernet Sauvignon 2020
Château Cantegril Sauternes 2014*

DKK 250

ROYAL WINE MENU

*Joseph Mellot Sancerre 2018
La Chablisienne Chablis 2017
Luigi Righetti Amarone 2016
Château Cantegril Sauternes 2014*

DKK 400