

DINNER

“PATÉ-EXPERIENCE” 9 DISHES IN 3 SERVINGS

Sharing menu chosen by our chefs - pr. pers. 445,-
(Must be ordered by the entire table/min. 2 persons)
Add 3 glasses of wine, chosen by our waiters 315,-

SNACKS

'GILLARDEAU'-OYSTERS w/ apple cider vinaigrette & tarragon oil 45,- ea.
3/6/12 OYSTERS – 130,-/ 250,-/ 480,-
GRILLED CORN w/ BBQ sauce & miso 90,-
CRISPY FISH SKIN w/ taramasalata & seaweed 90,-
PADRON FRITTERS / mint chutney 90,-
SCOTCH EGG w/ celeriac remoulade 110,-

SMALL DISHES

(WE RECOMMEND 2-3 DISHES PR. PERSON)

GREENS

BURRATA w/ rosehip chutney, tarragon & pine nuts 135,-
RISOTTO w/ porcini mushrooms, confit chestnut & hazelnuts 170,-
GRILLED SWISS CHARD w/ carrot & tahini purée, za'atar & sheep yoghurt 155,-

FISH

TUNA CARPACCIO w/ preserved lemon, basil & dijonnaise 150,-
PAN-FRIED COD w/ sauce vert, buckwheat, pancetta & endives 190,-
CRAB & CORN SALAD w/ courgette, lemon & dill 145,-

MEAT

PATE DE CAMPAGNE w/ pork, duck liver & pistachio 140,-
STEAK TARTARE w/ king oyster mushrooms, redcurrants & bone marrow 150,-
SHORT RIBS w/ toasted corn, smoked paprika & coriander 195,-

SHARING DISH

For 2 persons or more:

BOUILLABAISE w/ catch of the day fish, mussels, shellfish, rouille & lemon 295,- per person

SIDES

GREEN SALAD 55,-
CUCUMBER SALAD w/ feta, pomegranate & mint 55,-
MASHED POTATOES w/ chili, pistachio & piment d'espette 55,-
MASHED ROOT VEGETABLES w/ mustard sauce 55,-
POTATO SALAD w/ herbs, capers & lemon 55,-

WATER: still or sparkling. Unlimited refill. 25,- Pr. Person

Please note that we accept a maximum of 4 card payments for each group.
Payment with credit cards will be subject to a credit card fee.
If you have any allergies, please inform your waiter.

AFTENMENU

"PATÉ EXPERIENCE" 9 RETTER I 3 SEVERINGER

Delemenu udvalgt af vores kokke - pr. pers. 445,-

(Skal bestilles af hele bordet/min. 2 personer)

Tilføj 3 glas vin, udvalgt af vores tjenere 315,-

SNACKS

'GILLARDEAU'-ØSTERS m/ æblecidervinaigrette & estragonolie 45,- pr. stk.

3/6/12 ØSTERS – 130,-/ 250,-/ 480,-

GRILLET MAJSKOLBE m/ BBQ sauce & miso 90,-

FISKESVÆR m/ taramasalata & tang 90,-

PADRON FRITTER m/ mint chutney 90,-

SCOTCH EGG m/ knoldselleri remoulade 110,-

SMÅ RETTER

(VI ANBEFALER 2-3 RETTER PR. PERSONER)

GRØNT

BURRATA m/ hyben chutney, estragon & pinjekerner 135,-

RISOTTO m/ karl-johan svampe, confiteret kastanje & hasselnødder 170,-

GRILLET SØLVBEDE m/ gulerodder & tahini purée, za'atar & får yoghurt 155,-

FISK

TUNCARPACCIO m/ syltet citron, basilikum & dijonnaise 150,-

PANDESTEGT TORSK m/ sauce vert, boghvede, pancetta & endive 190,-

KRABBESALAT m/ courgette, citron & majs 145,-

KØD

PATE DE CAMPAGNE m/ gris, andelever & pistacie 140,-

STEAK TARTARE m/ kejserhatte, ribs & marv 150,-

OKSETVÆRREB m/ grillet majs, røget paprika & koriander 195,-

DELERETTER

Til 2 personer eller mere

BOUILLABAISE m/ dagens fiske, muslinger, skaldyr, rouille & citron 295,- per personer

SIDES

GRØN SALAT 55,-

AGURKESALAT m/ feta, granatæble & mynte 55,-

KARTOFFELMOS m/ chili, pistacie & piment d'esplette 55,-

RODFRUGTMOS m/ sennep 55,-

KARTOFFELSALAT m/ urter, kapers & citron 55,-

VAND: Med eller uden brus. Ubegrænset opfyldning. 25,- Pr. Person

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