restaurant

applaus

menu

15 Course Tasting Menu

Snacks

Mixed cod · Croustade · Apples

Tuna · Jalapeño · Ponzu

Sardines · Lard · Grilled bread · Tomato tapenade

Snacks

Beef · Arancini · Mushrooms · Truffle

Pork · Shiso · Wasabi

Bacon · Leek · Croutons · Sellery

Shellfish & Mollusca

Shrimp · Tomato · Kale · Tomato foam

King Trumpet Mushroom Confit · Mushroom purée · Lobster sauce

Fish

Fish from the North Sea · Potatoes · Leeks · Sauce Surprise

Salmon · Spinach · Fennel · Mustard seeds

Meat

Duck · Butternut squash · Nashi pear · Duck sauce

Geezer toast · Duck terrine · Sunny side up · Pepper sauce

Smoked goose · Beetroot · Chili · Lovage · Black currant sauce

Dessert

Cherry Mousse · Tonka bean ice cream · X-mas crunch · Cherry coulis

Gingerbread cake · Dark chocolate · Orange Ganache · Apricot

Price: DKK 695

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Full Applaus

The Classic

15 Courses with our accompanying wine pairing:

N.V. Guy Saget, Arnaud Laurent
2025 Shhh… It's Riesling, Peter Mertes, Mosel
2024 Maison Alexandrines, Cabanon, Viognier, Rhone
2025 Renouard, Seguret Cotes du Rhone

2024 J. Erben, Ürziger Würtzgarten, Mosel

DKK 1250 per person

The Grand

15 Courses with carefully selected wines from fantastic wine regions.

N.V Baron Albert L'Universelle" Champange

2024 Jules Taylor, Sauvignon Blanc, Marlborough

2023 Weingut Von Winning, Royale, Chardonay, Pfalz

2022 San Sebastiani, North Coast, Carbernet Sauvignon, Sonoma

2024 Château du Haut Pick, Sauternes, Bordeaux

Coffee / Tea & petit four

DKK 1750 per person

Applaus Prestige

15 Courses, where we have handpicked wines from producers we believe represent the best in quality and expression.

N.V. Ruinart Brut - R de Ruinart Brut Champagne

2024 Weingut Von Winning, Kalkoffen, Riesling Trocken, GG, Pfalz

2023 Château de Meursault, Meursault-Charmes, Chardonay, Premier Cru

2019 Pio Cesare, Barolo, Nebbiolo, D.O.C.G

2021 Carpinus, Aszú 5. Puttonyos, Tokaji

Coffee / Tea & petit four

DKK 2600 per person

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a la carte

Snacks / Starters

15g/30g Rossini Caviar w. blinis, chives & creme fraiche……...…….300/550 DKK.

Salmon w. Spinach, Fennel & Mustard seeds.....105 DKK.

Wagyu Carpaccio w. truffle puree & fresh truffle.....225 DKK.

Sashimi on red tuna w. jalapeños & ponzu.....175 DKK.

Fried foie gras w. apple & ramson.....195 DKK.

Main courses (Share friendly)

Octopus whole grilled.....260 DKK.

Poussin whole grilled.....255 DKK.

Glaced fish loin in miso.....350 DKK.

Ribeye 300g sliced.....385 DKK.

Wagyu 150g sliced .....500 Dkk.

(Each main dish is accommodated by a sauce/marinade)

Sides

“Vagabond” toast w. Duck terrine, Sunny side up & Pepper sauce.....135 DKK.

Beetroot w. Goose, Chili, Lovage & Black currants sauce.....95 DKK.

French fries w. truffle.....65 DKK.

Applaus’ ”game” salad.....55 DKK.

Desserts

Cherry Mousse w. Tonka bean ice cream, X-mas crunch & Cherry coulis.....110 DKK.

Gingerbread cake w. Dark chocolate, Orange Ganache & Apricot (2pcs.).....85 DKK.