

restaurant
applaus

Daily Applaus

(Tuesday–Thursday)

8 Courses

Tuna · Jalapeño · Ponzu

“Pizza” · Sardines · Stracciatella · Basil

Fish from the North Sea · Green kale · Beurre blanc

—

Veal · Garlic purée · Carrots · Red wine sauce

Mushroom toast · Croutons · Spinach · Velouté

Pumpkin · Iberico pork · Crunch · Romesco

—

Blood orange Sorbet · White chocolate Ganache · Butter cake crunch

Profiterole · Wild berries · Confectioner's dust

Price: DKK 495

3-glass wine menu

2025 Lieubea Sauvignon blanc Loire

2023 Nebbiolo D'Alba Vino Arte Bellezza Piemonte

N.V Merlera Brachetto d 'acqui Piemonte

Price: DKK 355

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15-Course Tasting Menu

Snacks

Croustade · Smoked cheese · Roe

Tuna · Jalapeño · Ponzu

Mussels · Parsley · Garlic · Panko

Snacks

Spring roll · Duck confit · Hoisin · Kale

Pommes Anna · Beef tartare · Red onions

Soup · Chicken · Foie gras

Shellfish & Mollusca

Octopus · Onions · Hazelnuts · Piment blanquette

Shrimp · Tomato tartare · Tomato · Tabasco

Fish

“Pizza” · Sardines · Stracciatella · Basil

Fish from the North Sea · Green kale · Beurre blanc

Meat

Veal · Garlic purée · Carrots · Red wine sauce

Mushroom toast · Croutons · Spinach · Velouté

Pumpkin · Iberico pork · Crunch · Romesco

Dessert

Blood orange Sorbet · White chocolate Ganache · Butter cake crunch

Profiterole · Wild berries · Confectioner's dust

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 Lieubea Sauvignon Blanc, Loire

2024 Fritz Haag Riesling Trocken, Mosel

2023 Nebbiolo D'Alba Vino Arte Bellezza, Piemonte

N.V. San Maurizio Brachetto d'Acqui, Piemonte

DKK 1250 per person

The Grand

15 courses with a carefully selected collection from outstanding wine regions:

N.V. Baron Albert "L'Universelle", Champagne

2023 Rudolf Fürst Silvaner, Franken

2022 Freemark Abbey Chardonnay Napa Valley California

2023 Domaine Marc Roy Gevrey-Chambertin Bourgogne

2019 Sonnenuhr Wehlen Riesling Auslese Mosel

Coffee / Tea & Petit Fours

DKK 1750 per person

Applaus Prestige

15 courses with a wine pairing featuring handpicked wines from producers we believe represent the very highest level of quality and expression:

N.V. Ruinart Brut "R" de Ruinart, Champagne

2022 Weingut Von Winning Riesling Trocken "Marmar" GG

2024 Jean-Marc Boillot Puligny-Montrachet "Les Combettes" 1er Cru

2022 Jean-Luc Jamet Côte-Rôtie "Terrasses", Rhône

2011 Château Climens Sauternes Barsac 1er Cru, Bordeaux

Coffee / Tea & Petit Fours

DKK 2600 per person

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Snacks / Starters

15g/30g Rossini Caviar w. blinis, chives & creme fraiche.....	300/550 DKK.
Applaus "Pizza" w. Sardines, Stracciatella & Basil.....	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

Mushroom toast w. croutons, spinach & velouté.....	105 DKK.
Pumpkins w. Iberico pork, Crunch & Romesco.....	95 DKK.
French fries w. truffle.....	65 DKK.
Applaus' "game" salad.....	55 DKK.

Desserts

Blood Orange Sorbet w. White chocolate Ganache & butter biscuit/nut crunch.....	110 DKK.
Profiteroles w. Wild berries & Confectioner's dust(2pcs.).....	85 DKK.