

À la carte

*We recommend 3-5 à la carte dishes per person
A beverage menu can be purchased additionally*

Caviar – 30 g with crème fraîche & blinis	75€
Croquette with smoked pork, potato, beetroot & onions	9€
Shrimp “cocktail” with shrimp salad, dill, quail egg & cress	9€
Fried North Sea fish with butter blanquette & Jerusalem artichokes	20€
Fish in Orly dough with “death” remoulade, capers & cauliflower	14€
Butternut Anna with chorizo, pickled pumpkin & fresh cheese pure	17€
Foie gras with crouton, apple, herb oil & date compote	25€
Fried pork brisket with mushroom 5 spice, apples and mushrooms	20€
Fried brussels sprout with bacon, dates & vinaigrette de canard	14€
“Vagabond” sandwich with toast, sunny side up & pepper sauce	13€
“Lillebror” cheese with matured Comté cream, walnut bread & honey	15€
Pie with cherry curd, Amarena cherries & woodruff ice cream	10€
Madelaines with dark chocolate créme & orange liqueur	7€



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Vi anbefaler 3-5 à la carte retter pr. person

Drikkevarer menu kan tilkøbes

Kaviar 30 g m. creme fraiche & blinis	kr. 555
Brændende kærlighedscroquette m. røget gris, kartoffel & løg	kr. 65
"Rejecocktail" m. rejesalat, vagtelæg & karse	kr. 60
Meunieretegt vesterhavsfisk m. smørblanquette & jordskokker	kr. 145
Fisk i orlydej m. "dødsremolade", kapers & chili syltet blomkål	kr. 105
Butternutanna m. chorizo, syltede græskar & friskostecreme	kr. 125
Foie gras m. crouton, æble, urteolie & dadelkompot	kr. 185
Stegt grisebryst m. svampearomat, kejserhatte, 5 spice & æbler	kr. 145
Stegte rosenkål m. dadler, bacon & vinaigrette de canard	kr. 105
"Stodder" sandwich m. toast, spejlæg, pebersauce & persille	kr. 95
"Lillebror ost" m. modnet comtéostecreme, valnødebrød, honning	kr. 115
Tærte m. kirsebærcurd, amarenakirsebær & løvstikkeis	kr. 75
Madelaines m. mørk chokoladecreme & orangelikør	kr. 55