



restaurant

**applaus**

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# 12

## SERVINGS

THE KITCHEN SETS THE MENU  
- SOCIAL DINING -  
SERVED FOR THE WHOLE TABLE  
PR. PERSON 66€

CAVIAR ADDON 10 GR.  
26€

# 5

## GLASSES

- DRINKSMENU -  
THE WAITER WILL SET THE MENU  
PR. PERSON 60€

## A LA CARTE

<i>Sausage w. Pickled Beet &amp; Dijonaise</i>	<b>9€</b>
<i>Fish Fillet w. Curry Mayo &amp; Rye Bread Crumbs</i>	<b>9€</b>
<i>Tart w. Gravlax &amp; Dill Mayo</i>	<b>9€</b>
<i>Ceviche w. Cashews, Grapes, Kohlrabi &amp; Tiger's Milk</i>	<b>18€</b>
<i>Radicchio Salad w. Vesterhavost Cheese, Figs, Honey &amp; Balsamic</i>	<b>16€</b>
<i>Fish on Crouton w. Cauliflower Cream, Broccoli, Capers &amp; Beurre Rouge</i>	<b>18€</b>
<i>Pork Breast w. Quince Cream, Jerusalem Artichoke &amp; Crackling</i>	<b>17€</b>
<i>Ravioli w. Pork Shank, Jerusalem Artichoke Cream, &amp; Beurre Blanc</i>	<b>15€</b>
<i>Pan-Seared Duck Breast w. Orange BBQ, Bok Choy, &amp; Panko</i>	<b>21€</b>
<i>"Stodder" w. Terrine, Egg Yolk Cream, Croutons &amp; Pepper Sauce</i>	<b>16€</b>
<i>Selection of Cheese w. Compote &amp; Crispbread</i>	<b>15€</b>
<i>Pineapple w. Tonka Bean Ice Cream, Pineapple Cream &amp; Bastogne Crumbs</i>	<b>14€</b>
<i>Norwegian "Klejner" w. Citrus Meringue</i>	<b>11€</b>