

Lunch

Monday – Saturday 11.30-15.00

Snacks

Pistachios 35,-	Roasted almonds with smoked salt and juniper 35,-
Unripe peaches in olive oil 35,-	Pickled olives with rosemary and thyme 35,-
Spicy tuna in olive oil 40,-	Anchovies in olive oil 45,-
White anchovies in vinegar 45,-	Gillaredau oysters natural with lemon per. pcs. 35,-

Open Sandwiches "Smørrebrød" 95,- per pcs.

All sandwiches are served on organic rye bread from Lagkagehuset, we recommend 2- 3 per. person.

Rye bread with curry marinated herring, apple, raw onion, capers, dill and cress

Rye bread with fried herring, mustard, red onion, capers and dill

Rye bread with organic egg and shrimps, lemon mayonnaise, dill and cress

Ryebread with avocado, smoked cream cheese, dill, lime and marinated shrimps

Ryebread with tomato, olive oil, smoked mackerel, lemon mayonnaise and onion herbs

Rye bread with smoked salmon, truffle egg salad, herbs with mustard vinaigrette

Rye bread with fried plaice, with remoulade, raw carrot, dill and vinegar powder

Rye bread with fried plaice, shrimps, lemon mayonnaise, raw carrot, dill and vinegar powder (+ 25,-)

Rye bread with new potatoes boiled with lovage, smoked cream cheese, fried onion and cress

Rye bread with chicken salad and mushrooms, apple, celery, parsley and ventreche bacon

Rye bread with roast beef, horseradish, fried onions and pickles

Rye bread with beef tartar, raw beetroot, horseradish-mayonnaise, pickled cucumber and egg yolk (fresh)

Please note when payment with credit or debit cards, a fee is charged matching the fee the card issuer currently charges the restaurant.

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Today's lunch menu

Please ask your waiter what is on Today's Menu

3 courses 300,-

Lunch courses

6 Gillaredau Oysters naturel, with toasted bread, lemon and sherry vinaigrette 195,-

½ lobster with toasted bread, marinated salad and mayonnaise 185,-

Terrine of Foie Gras with apple chutney, marinated salad and toasted brioche 175,-

Chèvre Chaud with marinated salad, pickled walnuts, raisins and herbs 155,-

Confit of duck leg, crushed potatoes with lovage and shallots, salad with mustard vinaigrette 195,-

Steamed white asparagus with brown butter foam, marinated spinach and shrimps 195,-

Steak Tartare with herbs, cornichons, shallots, fresh egg yolk, salad with vinaigrette and French fries 195,-

French fries with mayonnaise, on the side 45,-

Green salad with mustard vinaigrette, on the side 45,-

Cheese & Dessert

Selection of Danish or European cheeses with toasted rye bread and pickled apricot, 4 pieces 135,-

Chocolate fondant with orange caramel, nut streusel and vanilla ice cream 100,-

Pickled rhubarb with yogurt, yuzu granite, condensed milk and milk chocolate 100,-

Vanilla parfait with summer berries and warm caramel sauce 100,-

Homemade sweets 6 pcs. 65,-

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