

# EVENING

## SMALL COURSES

LANGOUSTINE BISQUE  145

Langoustine Tails – Shellfish Syrup – Chives


SCALLOPS  165

Potato – Carrot – Kohlrabi – Dill – Sauce Nage




TUNA CEVICHE  155

Avocado – Mango – Sesame Seeds – Fresh Coriander

CARPACCIO  135

Truffle mayo – Parmesan – Walnuts – Balsamic Vinegar – Arugula

BURRATA   125

Artichoke Cream – Hot Smoked Tomato – Basil

GRATINATED ESCARGOTS  125

Parsley – Garlic – Butter

## VEGETARIAN COURSE

CELERIAC STEAK   285

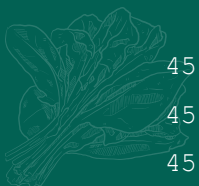
With seasonal Vegetables

## SIDES

GREEN MIX SALAD   45

TOMATO SALAD   45

FRIES   45



 Vegetarian  Gluten-free

## MAIN COURSES

POACHED COD   365

Shrimps – Carrot – Cabbage – Beurre Blanc – Trout Roe – Chives – Dill

TOURNEDOS ROSSINI 565

Brioche – Truffle – Foie Gras – Truffle Sauce

BEEF TENDERLOIN 220 G  395

Tomatoes – Garlic – Fries – Red Wine Sauce

RIBEYE 350 G  395

Tomatoes – Garlic – Fries – Béarnaise



STEAK TARTARE  285

Capers – Cornichons – Mustard – Egg Yolk – Fries

PORK CHEEKS  295

Crispy Pork Skin – Beetroot Trio – Blackberries – Thyme

CHEESEBURGER 185

Buttermilk Bun – “Nordjysk Naturkød” – Cheddar – Salad – Tomato – Onion – Pickles – Mustard – Ketchup – Mayo – Fries



## DESSERTS

CRÈME BRÛLÉE   145

Passion Sorbet

PROFITEROLES  125

Vanilla Ice Cream – Chocolate Sauce

CHOCOLATE TART   125

Orange Ganache – Blood Orange Sorbet

CRÊPE SUZETTE  125

Almonds – Vanilla Ice Cream – Orange Sauce

ARLA UNIKA CHEESES  145

Sweet – Crisp





## SNACKS & APERITIF

BUBBLES & SNACKS	148
RØMØ OYSTERS WITH PONZU	45
GREEN OLIVES - SALTED ALMONDS - ROOT CHIPS - MAYO	95
IBERICO - SALTED ALMONDS - CORNICHONS	165

## 3 COURSE SET MENU

### SEARED COD

Brown Butter Emulsion - Pickled Mustard Seeds - Crispy Kohlrabi - Dill Granité

### ROSE VEAL

Celeriac Purée - Roasted Shallots - Pommes Anna - Veal jus with Truffle

### DARK CHOCOLATE GANACHE

Blackberry Sorbet - Crystallized Chocolate - Wood Sorrel

MENU / WINE MENU 495,- / 285,-

