

valid from November 11 to December 23.

• SET MENUS •

Groups of more than 12 guests must preorder one set menu for all.
We are happy to accommodate any religious dietary preferences or allergy concerns,
as long as we have been notified prior to the reservation.
Bread & butter is included in all our menus.

CHRISTMAS MENU

260,50 DKK per person

GRAVADLAX
with mustard dressing & dill

&

PAN-FRIED DUCK'S BREAST
with fried apples, potato-celeriac compote
and duck sauce with orange & pepper (L)

&

RIS À L'AMANDE
with cherry sauce & almonds (L)(N)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

MENU 1

274,75 DKK per person

SALMON TARTARE
with sour cream, cucumber & salad (L)

&

PEPPER STEAK OF DANISH VEAL RIB-EYE
with green salad, French fries &
a creamy mushroom sauce (L*)

&

PROFITEROLE
with soft serve ice cream & chocolate sauce (G)(L)

PLEASE REMEMBER: The same menu
must be ordered for the whole group



MENU 2

229,20 DKK per person

CREAMY MUSSEL SOUP
with herbs (L)

&

BAKED LING (THE COD'S COUSIN)
with browned butter, potato-celeriac compote,
capers, redcurrant & parsley (L)

&

CRÈME BRÛLÉE (L)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

MENU 3

181,75 DKK per person

SHRIMPS
with cocktail dressing, avocado,
lettuce & tomato (L*)

&

STEAK TARTARE
with egg yolk, green salad & French fries

&

WALNUT TART
with organic sour cream (G)(L)(N)

PLEASE REMEMBER: The same menu
must be ordered for the whole group

DIY MENU

Create your own menu.
Everyone must choose the same.

LUNCH: Minimum of 2 courses

DINNER: 3-course menu
starter, main course & dessert

SIDES - 22,75

GREEN BEANS
with mustard dressing

GREEN SALAD
with vinaigrette

POTATO-CELERIAC COMPOTE (L)

FRENCH FRIES

DIPS - 5,75

KETCHUP
COCKTAIL DRESSING
MAYO
DIJON MUSTARD
SAUCE DIABLE
SAUCE VERTE (L)

With payment by credit card the card issuer's fee is charged.

Information about allergens in our dishes can be obtained from the restaurant staff.

• DRINKS MENUS •

APERITIFS

LE GRAND RHUBARB - 59
KIR ROUGE - 39
LILLET SPRITZ - 49
GIN & TONIC - 49
VIRGIN RHUBARB - 42

WINE MENU NO. 1

99,50 DKK PER PERSON

2 glasses of house wine & filtered still and sparkling water.

WINE MENU NO. 2

171,50 DKK PER PERSON

1 glass Burgundy Chardonnay, 1 glass Burgundy Pinot Noir.
Filtered still and sparkling water

PACKAGE NO. 3

275 DKK PER PERSON

"House" white & red wine, regular draft beer & filtered water
(served ad lib during dinner)

PACKAGE NO. 4

375 DKK PER PERSON

"Medium range" white & red wine, regular draft beers & filtered water
(served ad lib during dinner)

PACKAGE NO. 5

475 DKK PER PERSON

Burgundy Chardonnay & Pinot Noir, regular draft beers & filtered water
(served ad lib during dinner)

