

The perfect start

3 Gillardeau oysters

And a glas of Crémant de Bourgogne from Albert Sounit
145

Monday to Saturday 5pm - 9.30pm & Sunday 5pm - 9pm

Appetizer

Caviar

Baerii caviar from ROGN served
with sour cream & waffle

15g 195

Oysters

Gillardeau oysters served with
vinaigrette & lemon

3 pcs 75

6 pcs 140

Anchovies

Spanish anchovies served with
grilled toast & olive oil

60

Classics

Salade Chèvre Chaud

Gratinated goat cheese on bread - Apple - Pickled walnuts - Apple Vinaigrette

129

Moules Frites

Danish blue mussels steamed in white wine and cream - Herbs - Fennel - Carrot
Served with fries & mayo

149

Tatar Frites

Freshly minced ox inner thigh from Danish cattle - Olive oil - Lemon - Parsley
Fries - Mayo

139

Wilderburger

Beef patty - Organic brioche bun - Lettuce - Tomato - Cheese - Bacon
- Homemade pickles - Red Onions
Fries - Organic ketchup - Chili mayo

149

Add homemade bearnaise 25

After dinner

Chocolate

Three chocolates from Confectionure Copenhagen

49

Starters

Ceviche

Ceviche of pollack - Lemon fruit - Coriander - Bell pepper - Buckwheat grains
79

Wine recommendation: Sauvignon Blanc, The 3 wooly sheep, NZ 75

Scallops

Fried scallops - Peas - Rye bread crunch - Herb mayonnaise
109

Wine recommendation: Grüner Veltliner, Weszeli, Austria 75

Tatar

Freshly minced ox inner thigh from Danish cattle - Olive oil - Lemon - Parsley
79

Wine recommendation: Chardonnay, Bee Famous, France 79

Mains

Halibut

Toasted Halibut - Spinach - Cauliflower - Sour cream - Herb oil
189

Wine recommendation: Chablis, Fèvre & Fèvre, France 95

Ribeye

Fried tomatoes - Haricots vert - Red wine sauce
Fries - Bearnaise
229

Wine recommendation: Zinfandel, Once upon a wine, California 89

Pork Chop

Butter fried Danish porkchop - Chimichuri - Baked tomatoes - Cabbage - Apple
169

Wine recommendation: Valpolicella Classico, Recchia, Italy 89

Desserts

Creme Brûlée

Creme Brûlée - Rhubarb sorbet
79

Wine recommendation: Port 59

Pear

Poached pear - Granite - Meringue - Yogurt foam -
Hazelnut
79

Wine recommendation: Symphonie de Fleurs, France 69

Chocolate

Milk chocolate mousse - Pineapple - Raw cocoa
79

Wine recommendation: Don P.X. Gran Reserva 79

Comté 30 months

Pickled walnuts - Sweet compote - Biscuits
69

Wine recommendation: Pinot Noir from Bourgogne 99

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Bon appetit!
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