

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

Fresh 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

119

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

Coffee

Espresso 25	Café Latte 42	Cortado 33
Cappuccino 40	Café au Lait 40	Americano 26
Filter coffee 26	Flat White 33	Futter 25

Avec

OBAN 50	Diplomatico 75	Poire Williams 50
Lagavullin 75	Calvados 50	Cognac X.O. 75
Sambuca 50	Grappa 50	Cognac V.S.O.P. 50

Starters

Asparagus

Green asparagus - Poached Egg - Vinaigrette
79

Wine recommendation: Riesling Trocken, Marcus Molitor 69

Tatar

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

Wine recommendation: Chardonnay from Languedoc 79

Crab

Cucumber - Fennel - Squash - Grape
109

Wine recommendation: Grüner Veltliner from Anton Bauer 75

Mains

Baked Salmon

Sauce Hollandaise - Grilled Lemon - Dill - Potatoes - Leek
179

Wine recommendation: Chablis from Fèvre & Fèvre 95

Ribeye

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

229

Wine recommendation: Zinfandel from Californien 89

Lamb

Pink roasted lamb culotte - Fresh slaw - Carrot purée - Lamb sauce - Almonds
169

Wine recommendation: Merlot, Languedoc from France 79

Desserts

Creme Brûlée

Creme Brûlée - Apple sorbet
79

Wine recommendation: Port 59

Chocolate

Chocolate ice cream - Meringue - Rhubarb
79

Wine recommendation: Don P.X. Gran Reserva 79

Panna Cotta

Vanilla - White Chocolate - Rhubarb
79

Wine recommendation: Symphonie de Fleurs, France 69

Comté 30 months

69

Wine recommendation: Pinot Noir from Bourgogne 99

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Bon appetit!
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